Century of Cooking

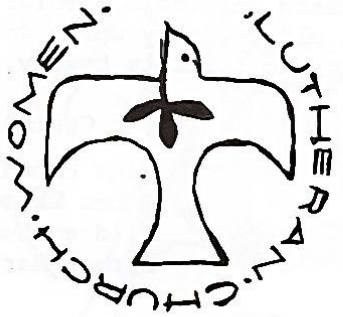
Ada Lutheran Church

1873 Courtland, Kansas 66939 1973

To Jane
and Aunt Beulah
from Opal & Verlene Watson

Century of Cooking

1873 - 1973



Lutheran Church Women
Ada Lutheran Church
Courtland, Kansas 66939

THANK YOU

We wish to thank the members, former members and friends of Ada Lutheran Church for their recipes -- for their favorite delights and for those preserving the traditional dishes of our Swedish heritage. Included in this book are many recipes being enjoyed by the great grandchildren of the charter members of the church.

We regret that because of similarity, many excellent recipes had to be omitted.

Thanks are due to Mona Hedstrom for her script lettering on the cover and at the beginning of each section; and to Dorothy Johnson we give a special thanks for her delightful Swedish elf artistry which decorates our cook book. It has given the book its beauty, sparkle and spice.

The Centennial Cook Book Committee

Nina Engwall	Arelia Nelson
Agnes Larson	Dorothy Swearingen
Mildred Lundblade	Verlene Veteto
Lorena Marquardt	Irma Wuertz

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1973 G

Dorothy
Johnson

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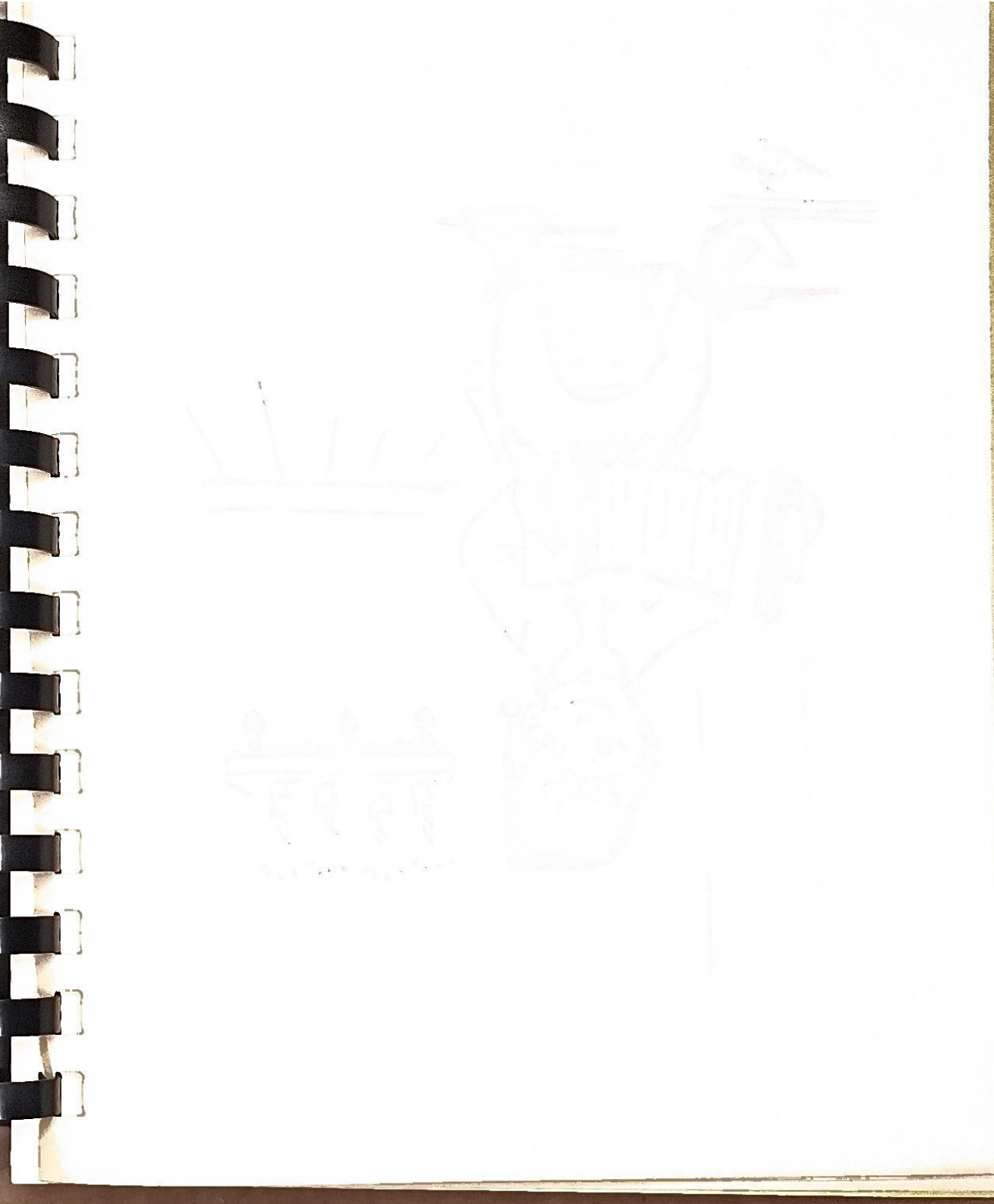

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Note: (•) Denotes a deceased person
(P) Denotes the wife of a pastor.

BEFORE AND AFTER MEASUREMENTS IN FOOD PREPARATION

	(Food)	(Amount)	(Preparation)
CEREALS:			
	Quick cooking oats	1 c.	1 3/4 c. cooked
	Macaroni	1 c.	2 to 2 1/4 c. cooked
	Noodles or spaghetti	1 c.	1 3/4 to 2 c. cooked
	Rice	1 c.	3 c. cooked
	Cornmeal	1 c.	4 c. cooked
CRACKERS:			
	Soda Crackers	18 sq.	1 c. crumbs coarsely crumbled
	Soda crackers	21 aq.	1 c. crumbs finely rolled
	Graham crackers	9 sq.	1 c. crumbs coarsely crumbled
	Graham crackers	11 to 12 sq.	1 c. finely rolled crumbs
	Vanilla wafers	26 to 30 med.	1 c. crumbs finely rolled
CREAM:	Cream	1 c.	2 c. whipped
CHEESE:	American cheese	1 lb.	4 to 5 c. grated
EGGS:	Hard cooked	12	3 1/2 c. chopped
DRIED FRUIT:			
	Prunes	1 lb. 2 1/4 c.	4 c. cooked
	Apricots	1 lb. 3 to 3 3/4 c.	4 1/2 c. cooked
	Peaches	1 lb. 3 2/3 c.	4 1/2 c. cooked

Continued on next page.

BEFORE AND AFTER MEASUREMENTS IN FOOD PREPARATION (Continued).

Pears	1 lb.	4 1/2 c. cooked
	2 2/3 c.	
Raisins	1 lb.	
	3 to 3 1/4 c.	4 c.
Unpitted dates	1 lb.	1 3/4 c. pitted
	2 1/2 c.	

DRIED VEGETABLES:

Lima Beans	1 c.	2 1/2 c. cooked
Red Beans	1 c.	2 c. cooked
White beans	1 c.	3 c. cooked

FRESH FRUIT:

Apples, unpared	1 lb.	3 c. pared - diced
Red Cherries	1 qt.	2 c. pitted
Tokay grapes	1 lb.	2 3/4 c. seeded

Weights and Measures

Standard Abbreviations

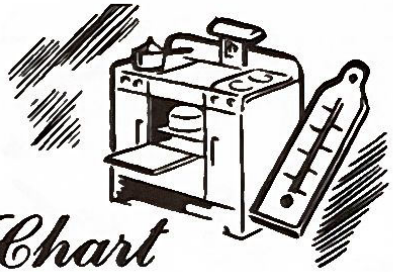
t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart
d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

Guide to Weights and Measures

1 teaspoon=60 drops
3 teaspoons=1 tablespoon
2 tablespoons=1 fluid ounce
4 tablespoons=¼ cup
5⅓ tablespoons=⅓ cup
8 tablespoons=½ cup
16 tablespoons=1 cup
1 pound=16 ounces
1 cup=½ pint
2 cups=1 pint
4 cups=1 quart
4 quarts=1 gallon
8 quarts=1 peck
4 pecks=1 bushel

Substitutions and Equivalents

2 tablespoons of fat=1 ounce
1 cup of fat=½ pound
1 pound of butter=2 cups
1 cup of hydrogenated fat plus ½ t. salt=1 cup butter
2 cups sugar=1 pound
2½ cups packed brown sugar=1 pound
1⅓ cups packed brown sugar=1 cup of granulated sugar
3½ cups of powdered sugar=1 pound
4 cups sifted all purpose flour=1 pound
4½ cups sifted cake flour=1 pound
1 ounce bitter chocolate=1 square
4 tablespoons cocoa plus 2 teaspoons butter=1 ounce of bitter chocolate
1 cup egg whites=8 to 10 whites
1 cup egg yolks=12 to 14 yolks
16 marshmallows=¼ pound
1 tablespoon cornstarch=2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice+1 cup milk=1 cup sour milk
10 graham crackers=1 cup fine crumbs
1 cup whipping cream=2 cups whipped
1 cup evaporated milk=3 cups whipped
1 lemon=3 to 4 tablespoons juice
1 orange=6 to 8 tablespoons juice
1 cup uncooked rice=3 to 4 cups cooked rice



General Oven Chart

General Oven Chart

- Very Slow Oven — 250° to 300°F.
- Slow Oven — 300° to 325°F.
- Moderate Oven — 325° to 375°F.
- Med. Hot Oven — 375° to 400°F.
- Hot Oven — 400° to 450°F.
- Very Hot Oven — 450° to 500°F.

Breads		
Baking Powder Biscuits	450°F.	12 — 15 min.
Muffins	400° to 425°F.	20 — 25 min.
Quick Breads	350°F.	40 — 60 min.
Yeast Bread	375° to 400°F.	45 — 60 min.
Yeast Rolls	400°F.	15 — 20 min.
Cakes		
Butter Loaf Cakes	350°F.	45 — 60 min.
Butter Layer Cakes	350° to 375°F.	25 — 35 min.
Cup Cakes	375°F.	20 — 25 min.
Chiffon Cakes	325°F.	60 min.
Sponge Cakes	325°F.	60 min.
Angel Food Cakes	325°F.	60 min.
Cookies		
Bar Cookies	350°F.	25 — 30 min.
Drop Cookies	350° to 375°F.	8 — 12 min.
Rolled and Ref. Cookies	350° to 400°F.	8 — 12 min.
Pastry		
Meringues	350°F.	12 — 20 min.
Pie Shells	450°F.	12 — 15 min.
Filled Pies	450°F.	10 min. lower to 350°F. 40 min.
Roasts		
Beef Roast	325°F. Rare	18 — 20 min. per lb.
	Medium	22 — 25 min. per lb.
	Well done	— 30 min. per lb.
Chicken	325°F - 350°F.	30 min. per lb.
Duck	325°F. - 350°F.	25 min. per lb.
Fish Fillets	500°F.	15 - 20 min.
Goose	325°F. - 350°F.	30 min. per lb.
Ham	350°F.	20 - 30 min. per lb.
Lamb	300°F. - 350°F.	35 min. per lb.
Meat loaf	375°F.	60 min. for 2 lb. loaf
Pork Roast	350°F.	30 min. per lb.
Turkey	250°F. - 325°F.	15 - 25 min. per lb.
Veal Roast	300°F.	30 min. per lb.
Venison	350°F.	20 - 25 min. per lb.

General Oven Chart

General Oven Chart	Very Slow Oven	250° to 300°F.
	Slow Oven	300° to 325°F.
	Moderate Oven	325° to 375°F.
	Mod. Hot Oven	375° to 400°F.
	Hot Oven	400° to 450°F.
	Very Hot Oven	450° to 500°F.

Breads

Baking Powder Biscuits	450°F.	12 — 15 min.
Muffins	400° to 425°F.	20 — 30 min.
Quick Breads	350°F.	40 — 60 min.
Yeast Bread	375° to 400°F.	45 — 60 min.
Yeast Rolls	400°F.	15 — 20 min.

Cakes

Butter Loaf Cakes	350°F.	45 — 60 min.
Butter Layer Cakes	350° to 375°F.	25 — 35 min.
Cup Cakes	375°F.	20 — 25 min.
Chiffon Cakes	325°F.	60 min.
Sponge Cakes	325°F.	60 min.
Angel Food Cakes	325°F.	60 min.

Cookies

Bar Cookies	350°F.	25 — 30 min.
Drop Cookies	350° to 375°F.	8 — 12 min.
Rolled and Ref. Cookies	350° to 400°F.	8 — 12 min.

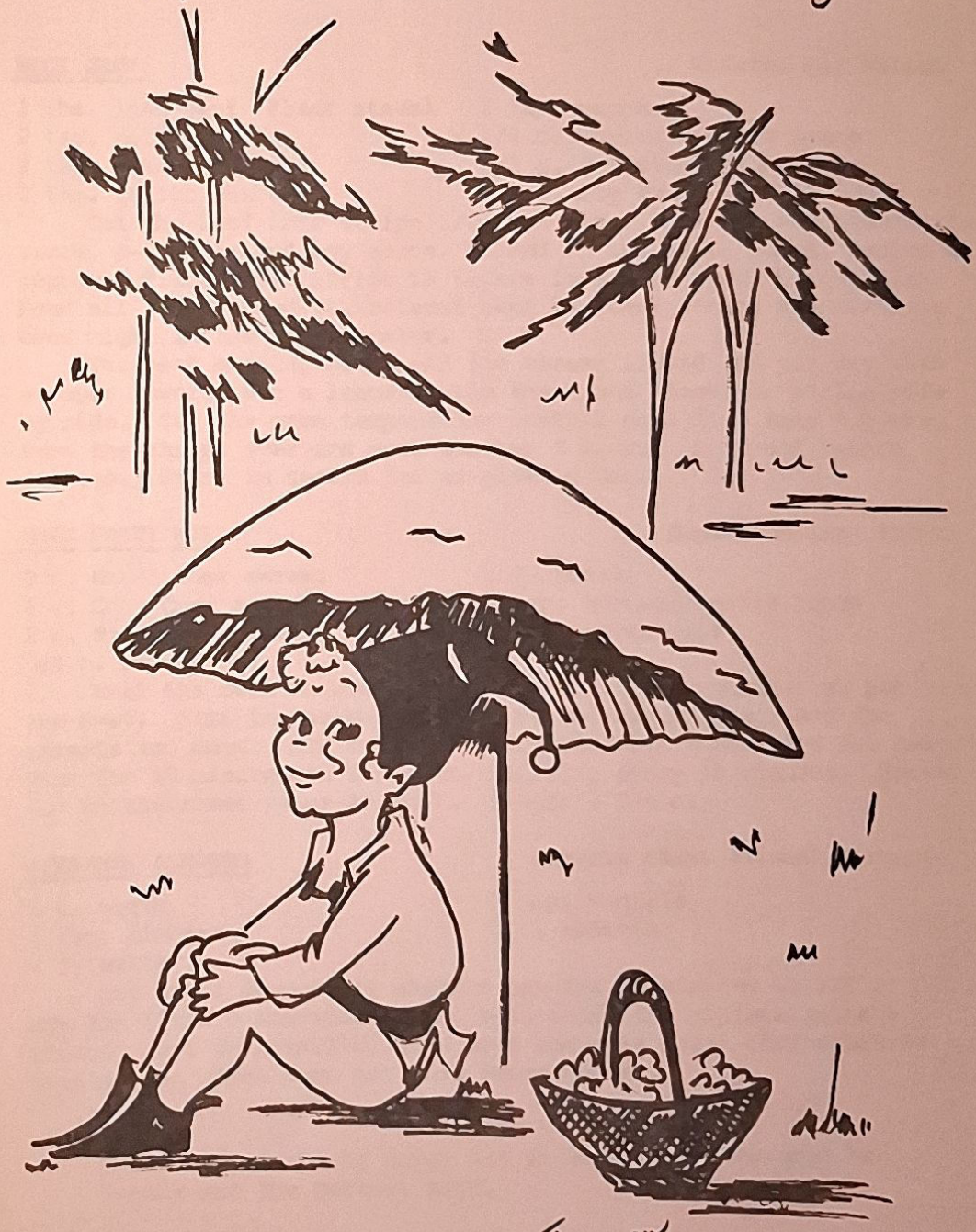
Pastry

Meringues	350°F.	12 — 20 min.
Pie Shells	450°F.	12 — 15 min.
Filled Pies	450°F.	10 min. lower to 350°F. 40 min.

Roasts

Beef Roast	325°F.	Rare 18 — 20 min. per lb.
		Medium 22 — 25 min. per lb.
		Well done — 30 min. per lb.
Chicken	375°F.	30 min. per lb.
Duck	350°F.	25 min. per lb.
Ham Slices	350°F.	15 — 20 min.
Goose	325°F.	20 min. per lb.
Lamb	325°F.	20 — 30 min. per lb.
Veal	350°F.	30 min. per lb.
Meat Loaf	350°F.	60 min. or 1 lb. loaf
Pork Roast	350°F.	30 min. per lb.
Pork Chops	350°F.	45 min. per lb.
Turkey	325°F.	20 min. per lb.
Venison	350°F.	20 min. per lb.

Appetizers & Beverages



APPETIZERS - SNACKS

BEEF JERKY

Kristen Kay Nelson

3 lbs. lean beef (flank steak)
2 tsp. salt
2 tsp. onion powder
2 tsp. garlic powder
2 tsp. pepper
1/2 c. Worcestershire Sauce
1/2 c. A-1 steak sauce
1/2 c. soy sauce

Cut the beef into strips 1/2 inch wide. Mix the Worcestershire sauce, A-1 Sauce and soy sauce. Blend in the salt, onion, garlic and pepper. Place beef strips in layers in a flat Pyrex baking dish. Pour all the blended ingredients over the beef strips and marinate over night in the refrigerator.

The next morning drain off the excess liquid and pat dry with a paper towel. Use a large cookie sheet and place the strips side by side. Set the oven temperature control at 125°. Bake 4 hours, turn the strips over and cook another 4 hours. Let cool before storage. Store in sealed jar or plastic bag.

CHEX PARTY MIX

Eunice Oshlund Vance

2 c. Wheat Chex cereal
2 c. Corn Chex cereal
2 c. Rice Chex cereal
3/4 c. salted nuts
6 T. butter
4 tsp. Worcestershire Sauce
1 tsp. savor salt

Heat the oven to 250°. Melt butter in a large shallow pan over low heat. Stir in the Worcestershire and savor salt. Add the cereals and nuts. Mix over low heat until all the pieces are coated. Heat for 45 minutes in the oven, stirring every 15 minutes. Spread out on absorbent paper to cool. Yields 6 3/4 c.

CINNAMON ALMONDS

Beverly (Mrs. Allwin) Tornquist

1 c. sugar
1 tsp. cinnamon
4 T. water
1 tsp. vanilla
3 c. almonds

Dry roast almonds in shallow pan for 30 minutes at 325°. Mix the first 3 ingredients and boil until the mixture spins a thread. Add the vanilla, then nuts and stir until they start to crystalize. Then turn out onto waxed paper.

Good, better, best; never let it rest until the good be better and the better, BEST.

MINTED NUTS — Elsie Ericson Frayling

1 c. white sugar
1/2 c. water
1 T. Karo syrup
Dash of salt
6 marshmallows
1/2 tsp. peppermint extract
2 1/2 c. nuts

Cook the sugar, water, Karo syrup and salt to the soft ball stage. Reduce the heat, add the marshmallows and stir until dissolved. Add flavoring and stir in the nuts. Work fast and spread on buttered cookie sheet. Break apart (hardens quickly).

PARTY MIX — Jo (Mrs. Russell) Nelson

1 (10 oz.) box Kix
1 (10 oz.) box Cheerios
1 (12 oz.) box Rice Chex
1 (10 oz.) box Wheat Chex
3 (10 oz.) boxes Pretzels
3 cans peanuts
2 cans mixed nuts
4 T. Worcestershire sauce
2 c. cooking oil
1 T. celery salt
1 T. onion salt
1 T. garlic salt

The cereal and nuts can be altered according to one's own taste. Combine all the ingredients and stir well. Pour into a large pan (I use a dish pan) and bake 2 hours at 225°. Stir occasionally. Store in a large container.

ROASTED SOYBEANS — Sharon Wuertz

1/2 c. soybeans
2 c. cold water

Put the beans in water in a saucepan and bring to a boil. Boil, uncovered, for 2 minutes. Cover and let stand until cool. Drain off the liquid. This may be reserved as stock for soups, etc.

Dry the soybeans between towels. Spread out on a shallow pan and roast for 2 hours at 200°. Then place under the broiler and continue to cook, stirring frequently to prevent scorching, until a light brown. Watch closely!

PUMPKIN SEEDS (To roast) — (P) Mrs. Harvey Prinz

For 2 c. seeds, add:
1 1/2 T. butter (melted)
1 1/4 tsp. salt

Remove fiber from the seeds. Wash and dry well. Spread in a shallow pan or cookie sheet. Toast in a 250° oven until brown and crisp.

When work seems rather dull to me, And life is not so sweet -
One thing at least can bring me joy -- I simply love to eat!

RYE WAFERS — Sharon Wuertz

1/2 c. butter (melt and cool)
1 c. rye flour
3/4 c. all purpose flour
1 tsp. baking powder
1 tsp. sugar
1/2 tsp. salt
2 tsp. cumin seed
1/2 c. milk

In a mixing bowl combine all the ingredients and mix until smooth. Chill 1 hour. Divide into 2 parts and roll each out on lightly floured board until very thin. Cut in 3x2 inch rectangles with sharp knife or pastry wheel.

Put on baking sheets and bake in a 375° preheated oven for 8 to 10 minutes or until well browned. Cool on rack. Good for tea with cheese or marmalade. Store in air tight container in a cool place. Makes about 4 dozen.

SPICED NUTS — Mary (Mrs. Gale) McNemee

1 c. sugar
2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ground cloves
1 tsp. salt (only if using unsalted nuts)
4 T. water

Mix all the ingredients together and boil to the soft ball stage. Add 1 lb. mixed nuts, remove from heat and stir until the mixture turns to sugar. Pour onto oiled paper, let cool thoroughly and break apart.

TOASTED OAT WAFERS — Irma (Mrs. Arnold) Wuertz

2 c. old fashioned rolled oats
1 c. raw wheat germ
1/2 c. almonds (sliced)
1/4 c. cold pressed oil
1/2 c. honey

Combine the first 3 ingredients in a 10x15x1 inch baking pan. Drizzle with oil and honey and mix so the pieces are all coated. Spread evenly in the pan and bake in a 250° preheated oven, stirring occasionally, for 1 1/2 hours. Cool and break apart any chunks. Store in air tight container. Serve with milk and fruit if desired. Makes about 1 qt.

Four things come not back: the spoken word, the sped arrow, the past life, and the neglected opportunity!

T V MIX — Marcia Hedstrom

1 box Cheerios (medium)
1 box Rice Chex
1 box pretzels
1 lb. salted peanuts
1 lb. mixed nuts
1 lb. margarine
1 tsp. onion or garlic salt
1 tsp. salt

Melt the margarine, add the salt, and pour over the other ingredients which have been emptied into a very large pan or roaster.

Bake at 250° for 2 hours, stirring every 15 minutes. A real good winter time snack.

WHOLE WHEAT CHEESE APPETIZERS — Sharon Wuertz

1 c. sharp Cheddar cheese (finely shredded)
1/3 c. butter
1 c. whole wheat pastry flour
1/8 tsp. cayenne
1/4 tsp. salt

Combine all ingredients in a mixing bowl and gather together with hands in a ball. Shape in a roll 1 1/4 inch wide and chill. With a serrated knife, cut into 1/8 inch slices. Bake on an ungreased baking sheet in a 375° preheated oven for 8 to 10 minutes. Makes about 4 dozen.

BEVERAGES

SWEDISH COFFEE — Arelia (Mrs. Harold) Nelson

The true Swede prepares his coffee by the steeping method and likes it stronger than most Americans, but this can be adjusted to taste.

To steep: Use regular grind coffee. For each measuring cup of fresh cold water measure 1 level T. coffee. To clarify this coffee, mix together the coffee, 1 tsp. slightly beaten egg for each 2 T. coffee and a little cold water.

Bring water to the boiling point, add coffee mixture and simmer slowly 2 to 3 minutes (stir occasionally). Pour a little cold water into spout to settle the grounds. Strain through a very fine strainer into a preheated server.

For 50 cups use 3 c. rounded regular grind coffee. Mix slightly beaten 2 eggs and 1/2 c. cold water with the coffee and cook as above.

Men make a camp - A swarm of bees a comb --
Birds make a nest - A woman makes a home!

HOT CHOCOLATE MIX

Carlene Carlson Hurtig

9 c. instant dry milk
2 c. powdered sugar (sifted)
6 oz. Coffee Mate
1 (1 lb.) can Nestles Quick chocolate mix

Mix all together and store in a 3 lb. coffee can. For hot chocolate use 1/2 c. for coffee mug size and 1/3 c. powder for regular coffee cup. Fill with hot water, drop in a marshmallow and sit back and enjoy it. I usually double the recipe and buy the larger boxes to make it more economical.

ORANGE TEA

Mrs. John Hanson

1 (18 oz.) jar Tang
1 (3 oz.) pkg. lemon Jello
2 c. sugar
1 c. instant lemon flavored tea
1 tsp. powdered cloves
1 tsp. cinnamon

Mix well and use 1 heaping T. to 1 c. hot water.

INSTANT RUSSIAN TEA

Sharon Wuertz

1 c. Tang orange powder
2/3 c. Nestea instant tea
1/2 c. sugar
1 pkg. Wyler's lemonade mix (sweetened)
1/2 tsp. cinnamon
1/4 tsp. ground cloves

Mix all together thoroughly and store in a glass jar. Place 2 rounding tsp. in a cup and pour in hot water. The amount used will vary with individual taste. It may also be served cold.

HOLIDAY PUNCH

Cherie Veteto

1 3/4 c. water
1 (No. 2 1/2) can pineapple juice
1 pt. cranberry juice

Put the above ingredients in the bottom of a coffee pot.

1/2 c. brown sugar
3 sticks cinnamon
1 tsp. allspice

Put these ingredients in the coffee pot basket and perk this punch as you would coffee. Serve hot. This may be made ahead and served when heated later.

An expert is a man who makes his mistakes quietly!

SHERBET PUNCH — Cherie Veteto

2 1/2 gal. sherbet (orange, lime or raspberry)
6 qts. ginger-ale
2 (36 oz.) cans pineapple juice

Mix the sherbet and pineapple juice with an electric mixer until slushy. Add the ginger-ale and mix well. Serve immediately.

This serves 88 cups but can be made easily to serve 100 by adding more pineapple juice and ginger-ale without changing the taste of the sherbet. This is a very thick punch and very good. Do not use an ice ring with it.

PUNCH — Agnes (Mrs. Eldon) Larson

2 1/2 c. Realemon
2 1/2 c. sugar
16 c. water
5 (12 oz.) bottles 7 Up or Sprite

Mix the Realemon, sugar and water. Chill. Just before serving, add cold 7 Up and coloring. This punch may be tinted any color, even blue. Serves 50.

PUNCH — Lorena (Mrs. Orvin) Marquardt

2 pkgs. Kool Aid (any kind)
2 c. sugar
3 qts. water

Mix together, then add:

1 (46 oz.) can pineapple juice
1 (6 oz.) can frozen lemonade

Before serving add 1 qt. ginger-ale. Serves 40.

DIPS - SPREADS

CHEESE BALL — Dorothy Carlson Swearingen

2 (8 oz.) pkgs. cream cheese
1/2 to 3/4 log sharp Cheddar cheese
Salt to taste
Few shakes of Worcestershire Sauce
1 to 2 T. green pepper
1 to 2 T. onion (chopped)
Pecans (chopped)

Shred the Cheddar cheese very fine. Combine the Cheddar with cream cheese. The cream cheese should be set out first to soften so this will blend well. Add salt to taste, along with Worcestershire Sauce. A varying amount of green pepper and onion may be used, depending on your own taste. Compress into a round ball, then roll in finely chopped pecans. Refrigerate.

Set out the ball 3 hours before you plan to use it so it will soften.

CHILI CHEESE DIP

Phyllis Olson Harris

1 lb. lean ground beef
1 lb. processed American cheese (cut into small pieces)
1 (8 to 10 oz.) can chilies and tomatoes
2 tsp. Worcestershire
1/2 tsp. chili powder

Brown the ground beef well and drain off the excess grease. Put the ground beef and all remaining ingredients in a pot. Stir well. Cover and cook 300° for 1 hour, stirring until the cheese is fully melted. Serve immediately or turn to low 150° for serving up to 6 hours later. Serve with tortilla or corn chips.

FOR A THICKER DIP (Which I prefer), stir in a paste of 2 T. flour and 3 T. water. This is really a Crock Pot recipe, but can be prepared in any slow type cooker.

CHIP DIP

Mrs. Edward K. Johnson

1 large pkg. Philadelphia cream cheese
2 T. sweet or sour cream
2 tsp. French dressing
1/3 c. catsup
1 T. onion (grated) or onion salt
1/4 tsp. salt

Blend cheese and cream until smooth. Add remaining ingredients. Mix well and refrigerate. Remove 1 hour before using.

CRABMEAT DIP

Beverly Hanson Hosford

1/2 c. mayonnaise
1/2 c. chili sauce
1/2 tsp. dry mustard
1 T. horseradish
1 T. Worcestershire sauce
1 clove garlic (finely chopped)
1/2 tsp. salt
1/8 tsp. Tabasco Sauce
2 eggs (hard boiled - finely chopped)
1 can crabmeat

Mix all ingredients together. Flake crabmeat and mix together. Chill. Can be made the day before.

Thank God for dirty dishes
They have a tale to tell;
While others may be hungry
We're eating very well.
With Home and health and happiness
I shouldn't want to fuss
For by the stack of evidence,
God's been very good to us.

Submitted by Mrs. Elmer E. Johnson

GRANOLA (Breakfast cereal)

Helen Carlson Stalker

2 to 3 lbs. old fashioned rolled oats
2 c. flaked coconut
2 c. nuts and seeds (chopped cashews and almonds and whole hulled sunflower seeds -- all unsalted)
2 c. wheat germ
1 T. salt (use regular or sea salt)

Mix all these ingredients together. In another bowl mix:

1 1/2 c. safflower oil
2/3 c. water
3 T. vanilla extract
1 1/2 c. honey

Mix with a whip or hand beater thoroughly. The honey helps mix the water and oil. Pour the liquid mixture into the oats mixture and mix with your hands very well. Spread about 1/2 inch thick on an oiled cookie sheet. Place in a slow (250°) oven for 1 to 1 1/2 hours. Turn thoroughly after the first half hour, then every 15 minutes until light, golden brown. When cool store in a tight container in cool dry place.

HERB CURRY DIP

Beverly Hanson Hosford

1 c. Miracle Whip or Spin Blend
1/2 c. sour cream
1 tsp. crushed mixed herbs
1/4 tsp. salt
1/4 tsp. curry powder
1 T. snipped parsley
1 T. grated onion
1 1/2 tsp. lemon juice
1/2 tsp. Worcestershire Sauce
2 tsp. capers (drained)

Blend all the ingredients and chill well. Serve with raw carrots, celery, etc.

SMOKED SALMON SPREAD

Dorothy Johnson Shedd

1 tall can salmon (drain - blend or mash)
1 (8 oz.) pkg. Philadelphia cream cheese
1 T. lemon juice
1 T. minced onion
1 tsp. Smoke
Dash of Worcestershire

Blend with mixer and form into ball. Chill well. Roll in parsley flakes and top with green olive slices.

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Breads

QUICK BREADS

BANANA BREAD

Darlene Larson

1 c. sugar
2 eggs
1/2 c. shortening

Beat until light, then add:

3 bananas (at least 1 c. -- mashed)
1/2 c. nuts
2 c. flour
1 tsp. soda

Bake in greased pan at 350° for 1 hour.

BANANA BREAD

Melvina Olson Beale

1/2 c. butter or oleo
1 1/2 c. sugar
2 eggs
4 large ripe bananas (mashed)
1 tsp. soda
2 1/2 c. flour
1/2 c. nuts (if desired)

Cream butter and sugar; mix well. Add the eggs and bananas. Then add the dry ingredients; add nuts. Bake at 300° for 1 1/2 hours or until done.

BANANA NUT BREAD

Aileen Nelson Carlgren

1/2 c. shortening
2 c. sugar
2 eggs
3 c. flour
1/2 c. sour milk
1 tsp. soda
3 bananas (mashed)
1/2 c. nuts (chopped - optional)

Cream the shortening and sugar, add the eggs and mix. Dissolve soda in sour milk and add alternately with flour. Add mashed bananas and nuts. Bake at 325° for 1 hour in 2 loaf pans. (To sour 1/2 c. milk add 1 T. vinegar.)

BUTTERSCOTCH BREAD

Hazel (Mrs. Marvin) Engwall

2 c. white flour
1 1/2 c. graham flour
1 c. dark brown sugar
1 tsp. soda
2 tsp. baking powder
1 tsp. cinnamon
3/4 tsp. salt
1 egg (beaten) or 2 egg yolks
1 1/2 c. sour milk
3 T. fat (melted)
1/2 c. nuts (coarsely ground)

Continued on next page.

BUTTERSCOTCH BREAD (Continued).

Mix all together all the ingredients except the nuts. Pour into large loaf pan, fitted with waxed paper or greased. Do not fill more than 2/3 full. Sprinkle the nuts over the top of the bread batter and let rise 15 minutes. Bake in a moderate (350°) oven for 1 hour. Nuts are optional and whole wheat flour may be used instead of the graham flour.

When sandwiches are to be made the bread should be 24 hours old so that it will cut easily.

CARROT BREAD

Colleen (Mrs. Robert) Mainquist
Katherine Walter

2 eggs (beaten)
1 c. sugar
3/4 c. salad oil
1 1/2 c. raw carrot (grated)
or use pumpkin or squash
1 tsp. vanilla
1 1/2 c. flour
1 tsp. cinnamon
1 tsp. soda
3/4 tsp. salt
1/4 c. pecans (chopped -- optional)

Beat the eggs, add sugar and beat until fluffy. Add salad oil. Sift the dry ingredients together and add to the above mixture, then lastly add the carrots. Put into a greased loaf pan. The dough will be quite stiff. Bake in a 350° preheated oven for about 1 hour.

CORN BREAD

Evelyn Larson Crowell

1 c. all purpose flour (sifted)
3 T. sugar
3 tsp. baking powder
1 tsp. salt
1 c. cornmeal
1 egg (beaten)
1/4 c. Wesson oil
1 1/4 c. milk

Heat the oven to 425°. Sift together the flour, sugar, baking powder and salt. Stir in the cornmeal. Combine egg, Wesson oil and milk. Add to the dry ingredients and mix quickly. Turn into an oiled 11x7x1 1/2 inch pan. Bake 30 minutes. Makes 12 squares.

Honesty is not only the best policy --
It is basic in character building.

CORN BREAD — Gladys (Mrs. Renold) Johnson

1 c. corn meal
1 c. flour (or use 1 1/2 c. cornmeal and 1/2 c. flour)
1 c. sour cream
2 eggs
1/2 tsp. soda
1/2 tsp. salt

Add 1/2 c. sugar if desired. Add all together and stir until thoroughly mixed. Bake in a 9x9 inch pan for 15 to 20 minutes at 350°.

CRANBERRY BREAD — Ethel (Mrs. Lloyd) Falk

Quarter 1 whole orange and grind. Reserve. Put 2 T. Crisco into a cup and add enough boiling water to make 3/4 c. liquid. Sift 2 c. flour and add:

1/2 tsp. salt
1/2 tsp. baking soda
1 1/2 tsp. baking powder
2/3 c. sugar

Sift the dry ingredients together. Beat 1 egg and add the liquid and dry ingredients. Add orange and juice. Chop 1 c. of cranberries into small pieces and add. Mix well, then pour into a greased and floured 10x5x3 inch pan to let rise 30 minutes. Bake at 350° for about 1 hour. You may also add 1/2 c. chopped English walnut meats.

DATE AND NUT BREAD — Vera Johnson Sollenberger

1 c. dates
1 c. boiling water
1/3 c. sugar
3 T. butter
1 egg
2 c. flour
1 tsp. baking powder
1 tsp. salt
1/2 c. nutmeats (chopped)

Cut the dates and pour boiling water over them. Let stand while you mix the other ingredients together.

Pour dates and water mixture over ingredients and stir well. Pour into greased loaf pan to bake at 300° for 1 hour.

IRISH POTATO BREAD — Mildred Ohslund Rising

8 oz. mashed potatoes
1 tsp. salt
Pinch of pepper
2 oz. butter

Mix together and add enough flour with a little milk to make a stiff dough. Roll out to 1/4 inch thick and cut into 8 pieces. Cook on a hot plate browning on both sides. Delicious with eggs and bacon. The Irish said of it "It's a glorious piece of Ireland. Ah, Tis a wonderful meal in a moment."

LEMON BREAD

Sharon Wuertz

1/3 c. butter (melted)
1 1/4 c. sugar
2 eggs
1/4 tsp. almond extract
1 1/2 c. flour (sifted)
1 tsp. baking powder
1 tsp. salt
1/2 c. milk
1 T. lemon rind (grated)
1/2 c. nuts (chopped)
3 T. fresh lemon juice

Reserving 1/4 c. of the sugar, blend well the butter and 1 c. sugar. Beat in eggs 1 at a time; add the extract.

Sift together the dry ingredients, add to egg mixture alternately with milk. Blend just enough to mix and fold in the lemon rind and nuts.

Turn into a greased 8 1/2 x 4 1/2 x 2 3/4 inch loaf pan. Bake in a slow oven at 325 to 350° for 60 to 70 minutes or until the loaf is done.

Mix lemon juice with the 1/4 c. sugar. Immediately spoon over the hot loaf in the pan. Cool 10 minutes. Remove from the pan and cool on a rack. Do not cut for 24 hours. Makes 1 loaf. Wrap the cooled bread, seal label, date and freeze if desired. The recommended storage time is 2 to 3 months. To serve, thaw in wrapper on a rack at room temperature for 1 1/2 to 2 hours.

PEANUT BUTTER BREAD

(P°) Mrs. E. P. Olsson

2 c. flour
4 tsp. baking powder
1 tsp. salt
2/3 c. peanut butter
1/2 c. sugar
1 c. milk

Sift the flour, baking powder, salt and sugar together. Add peanut butter to milk and mix well. Add to the dry ingredients. Beat thoroughly and bake in a greased and floured loaf pan for 45 to 50 minutes in a slow oven.

POPPY SEED BREAD

Mildred (Mrs. James) Lundblade

1 1/2 c. sugar
3/4 c. oil
2 eggs
2 c. flour
1 tsp. baking powder
1 tsp. salt
1 c. Carnation canned milk
1/4 c. poppy seed

Beat well the eggs; add sugar and cream well. Add the oil and mix well. Then add the sifted dry ingredients, milk and poppy seed. Pour into a greased loaf pan to bake at 350° for 1 1/2 hours.

Keep within your heart a place for dreams.

PUMPKIN BREAD (*) Edith Engwall

1 1/2 c. sugar
1/4 tsp. baking powder
3/4 tsp. salt
1 tsp. soda
1/2 tsp. cloves
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 2/3 c. flour
1/2 c. shortening
1/2 c. cold water
1 c. pumpkin
2 eggs
Nuts and raisins or just one or the other

Combine all ingredients and mix. Bake at 350° for 1 hour in cans or 1 1/2 hours in a loaf pan.

PUMPKIN BREAD Gladys (Mrs. Renold) Johnson

3 c. sugar
1 c. oil
4 eggs
1 1/4 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
2/3 c. boiling water
2 c. pumpkin (cooked)
3 1/2 c. flour
3 tsp. soda
1 c. nuts

Mix together in an electric mixer or beat with a spoon until well mixed. Divide into 3 loaves to bake at 350° for 1 hour or so.

TOP OF THE TOWER IRISH SODA BREAD Irma (Mrs. Arnold) Wuertz

3 c. flour (sifted)
1/3 c. sugar
1 T. baking powder
1 tsp. salt
1 tsp. soda
1 egg (slightly beaten)
2 c. buttermilk
1/4 c. butter or margarine (melted)

Combine in a large mixing bowl the flour, sugar, baking powder, soda and salt. Stir to mix well. Blend the eggs and buttermilk. Add all at once to the flour mixture and mix until the dry particles are moistened. Stir in melted butter and mix well.

Pour into greased 9x5x3 inch loaf pan to bake at 325° for 65 to 75 minutes until a toothpick inserted in the center comes out clean. Do not underbake. Remove from the pan and cool on a wire rack. Place in air tight wrap and store at least 8 hours before slicing.

We judge ourselves by what we feel capable of doing —
While others judge us by what we have already done!

BISCUITS - MUFFINS - PANCAKES

ANGEL BISCUITS

Mrs. Irwin (Carol) Johnson

5 c. flour (sifted)
1 tsp. soda
2 tsp. salt
1 pkg. yeast dissolved in 1/2 c. warm water
2 c. buttermilk or 2 c. milk with 2 tsp. vinegar
3 tsp. baking powder
3 T. sugar
3/4 c. shortening

Dissolve the yeast in warm water. In a large bowl put the dry ingredients (sifted together). Blend in the shortening, add yeast and water, then buttermilk. Mix well with a spoon. Use as much as you want and refrigerate the rest. Roll out on a floured board, cut into biscuits. Bake in a 400° preheated oven about 12 minutes. Makes about 60.

BEER BISCUITS

Beverly (Mrs. Allwin) Tornquist

2 c. Bisquick
1/2 can beer (6 oz.)
3 T. sugar

Bake in greased muffin tins at 450° for 8 to 10 minutes.

BULLAR (Swedish biscuits)

Lillian (Mrs. Albert) Segerhammar

4 c. flour
2 T. sugar
1 T. butter
1/2 tsp. salt
1 cake yeast
1/2 c. milk
1/2 c. water
Butter (chilled)
Currants
Sugar

Scald the milk and water together. When cool dissolve the yeast in it. Work sugar, butter and salt into the flour. Add the yeast mixture and work to a soft dough. Set aside to rise in a warm place about 5 hours before using. Without kneading, take a piece of the dough the size of a walnut in the palm of the hand. Enclose 1 tsp. chilled butter, 2 tsp. sugar and a few currants. Pinch the edge of the dough tightly together and place the Bullar in a well buttered pan (not a baking sheet), with closed edges of the Bullar on the bottom. Bake at 325° for about 30 minutes. Pour syrup from pan over the biscuits before serving.

Failure is more often from want of energy than want of capital.

MUFFINS

Lenita Bergstrom McClintock

2 c. flour
3 tsp. baking powder
3 T. sugar
1 tsp. salt
1 egg (well beaten)
1 c. plus 1 T. milk
3 T. shortening

Sift the dry ingredients together. Add milk to the eggs and shortening. Combine mixtures. Stir only enough to mix the ingredients slightly. Batter will still be lumpy. Put batter into greased muffin pan about 2/3 full. Bake at 425° for 15 to 20 minutes.

FRUIT MUFFINS

Helen Carlson Stalker

1 c. fruit (chopped)
1/3 c. sugar
1 c. flour (sifted)
2 tsp. baking powder
1/2 tsp. salt
1/2 c. sugar
3/4 c. wheat germ
1/4 c. shortening (melted)
1 egg (beaten)
1/2 c. milk

Mix the fruit with 1/3 c. sugar. Sift the dry ingredients, flour, baking powder, salt and 1/2 c. sugar. Add wheat germ, then mix with the above ingredients. Add melted shortening to the milk and egg. Add all the liquid at once and stir only until the dry ingredients are dampened. Mixture should not be smooth. Fold in fruit lightly. Spoon batter into 12 well greased muffin tins. Bake at 400° for 20 to 25 minutes. Dried fruits must be finely chopped; fresh, canned or frozen must be well drained; and cranberries ground. Our favorite is dates.

SIX WEEKS MUFFINS

Blanche Larson Love

5 tsp. soda
2 c. boiling water
1 qt. buttermilk
4 c. flour
4 c. All Bran cereal
2 c. dates or raisins or both (chopped)
1 c. shortening
2 c. sugar
4 eggs
1 tsp. salt
2 c. 40% Bran flakes

Add soda to boiling water. Cool. Cream the shortening and sugar, add eggs and soda mixture. Add remaining ingredients and mix well. Keep the mixture in tight container (glass jars are fine) in the refrigerator. May be kept for 6 weeks. After refrigerating, do not stir again. Spoon into muffin tins, bake at 375° for 25 minutes.

SWEET MUFFINS

Jeana Crowell

1 egg
1/2 c. milk
1 1/2 c. flour (sifted)
1/4 c. oil or melted shortening
1/2 c. sugar
2 tsp. baking powder
1/2 tsp. salt

Beat egg lightly in a bowl. Stir in milk and oil (or shortening). Sift together dry ingredients and add to above. Stir just until flour is moistaned. Batter should be lumpy. DO NOT OVERBEAT! Fill the greased muffin cups 2/3 full and bake at 400° for 20 to 25 minutes. Makes 12 medium muffins.

SWEDISH PANCAKES

Violet Johnson Buntjer

1 1/2 c. milk
2 eggs plus 2 egg yolks
2 T. butter (melted)
2 T. sugar
1/2 tsp. salt
2/3 c. flour

Combine milk, egg, butter, salt, flour and sugar in a mixing bowl. Beat until smooth. Allow batter to stand at least 1 hour. Grease a heavy skillet and heat. Pour some batter into skillet and swirl quickly to cover the bottom of the pan as thinly as possible. Brown, turn and brown on the other side. Spread each pancake with butter and jelly and roll up or serve with syrup and butter.

SWEDISH OVEN PANCAKE

Gladys (Mrs. Renold) Johnson

3 eggs
2 c. milk
1 c. flour
2 T. sugar
1/2 tsp. salt
2 T. butter (melted)

Beat the eggs slightly. Stir in 1/3 c. milk. Sift together flour, sugar and salt. Add to the egg mixture and mix until smooth. Stir in butter and remaining milk. Let stand 1 hour. Pour into a 9x13 inch well greased pan to bake at 450° until brown or until done. Serve with syrup.

The day I scrubbed and polished, and swept up every crumb,
Expecting four or five for tea not one of them could come;
But when there's gravel on the rug, and milk spilled on the floor,
Then who comes walking up the steps? The five I asked before!

SWEDISH PANCAKES (P) Lorena (Mrs. Melvin) Peterson

3 eggs
2 c. milk or 1 c. milk and 1 c. light cream
1 c. flour
6 T. butter (melted)

Beat the eggs together with 1/2 c. milk for 2 or 3 minutes with a rotary beater or whisk. Add the flour all at once and beat to a heavy, smooth consistency. Beat in the remaining milk and then the melted butter and salt. Because of the large amount of butter in the batter, the skillet will require little, if any, additional buttering.

Grease a heavy cast iron skillet lightly with a pastry brush or paper towel dipped into a little melted butter. When the skillet is very hot, drop 1 T. batter into the pan for each pancake. Each should form a 3 inch circle. When the edges brown lightly after about 1 minute, turn the pancakes with a spatula and cook another minute or two. Serve with fruit syrup or fruit preserves. Swedish families serve them as dessert.

COFFEE CAKES

COFFEE CAKE Alfreida Monson Gray

1/2 c. margarine
3/4 c. sugar
1 tsp. vanilla
3 eggs
2 c. flour
1 tsp. baking powder
1 tsp. soda
1/2 pt. commercial sour cream

Sift together flour, baking powder and soda. Cream together the first 4 ingredients. Add dry ingredients to the creamed mixture alternately with 1/2 pt. commercial sour cream.

FILLING:
6 T. butter
1 c. brown sugar (packed)
4 tsp. cinnamon (use less if you do not care for cinnamon)
1 c. walnuts (chopped)

Spread half the batter in a greased tube pan. Sprinkle half the filling in batter and cover with remaining batter. Top with remaining filling and bake at 350° for 50 minutes or until done.

Teach your child to hold his tongue -- he will learn fast enough to speak.

COFFEE CAKE — Genevieve (Mrs. D. C.) Johnson

1 large white cake mix
1 (No. 303) can applesauce
3 eggs
1/3 c. sugar
2 tsp. cinnamon

Place cake mix, applesauce and eggs in a large mixer bowl. Beat well. Spread half the batter in greased and floured tube pan. Sprinkle with sugar and cinnamon mixture. Add remaining batter and bake at 350° for 50 to 60 minutes.

QUICK COFFEE BREAD WITH CRUMB TOPPING — Lillian (Mrs. Albert) Segerhammar

1 1/2 c. flour (sifted)
1/2 c. sugar
2 tsp. baking powder
1/2 tsp. salt
1 egg
2/3 c. milk
3 T. shortening (melted)

Sift the flour, sugar, baking powder and salt together. Beat egg and milk and shortening. Stir liquids into dry ingredients, mixing only enough to dampen all the flour. Pour into greased pan and sprinkle crumb topping over it. Bake at 425° (hot oven) for 25 minutes. This makes a 9x9 inch pan.

CRUMB TOPPING:
2 T. butter
2 T. sugar
1/4 c. flour (sifted)
1/4 c. dry bread crumbs
1/2 tsp. cinnamon

NORWEGIAN COFFEE CAKE — Hildur (Mrs. Floyd) Nolan

3/4 c. raisins (white preferred)
1 tsp. cinnamon
1/2 c. strong coffee
2/3 c. shortening
1 c. sugar
2 eggs
1 1/2 c. flour
1 tsp. soda
1/4 tsp. salt
1/2 tsp. baking powder

Mix the raisins, cinnamon and coffee. Let stand while combining the other ingredients. Cream the shortening and sugar; add beaten eggs. Mix soda, salt and baking powder to flour and add this to the creamed mixture. Add raisins, cinnamon and coffee. Bake at 350° for 20 or 25 minutes. While warm spread with glaze.

GLAZE:
1 1/2 c. powdered sugar
Strong coffee
Mix for a thin glaze.

RASPBERRY COFFEE CAKE (P) Marion (Mrs. Carl A. A.) Larson

1/2 c. butter or margarine
1 c. brown sugar
1 egg
1 tsp. vanilla
2 c. all purpose flour (sifted)
1 tsp. baking soda
1/2 tsp. baking powder
1/4 tsp. salt
1 (8 oz.) carton raspberry yogurt (1 c.)

Bake in an 8 or 9 inch salad ring mold (well greased) for about 45 minutes in a moderate oven. When done, remove from the pan immediately by turning upside down. Glaze. (You can use a mixture of powdered sugar and water and let it drip on the sides.)

SOUR CREAM COFFEE CAKE Barbara Johnson Nelson

1 c. oleo
2 c. sugar
2 whole eggs
1 c. sour cream
1/4 tsp. vanilla
1 tsp. baking powder
2 c. flour
1/4 tsp. salt

TOPPING:
1/2 c. nuts (chopped)
1/4 c. brown sugar
1 tsp. cinnamon

Cream the sugar and oleo. Add eggs and cream well. Add the sour cream and vanilla, then the dry ingredients. Spoon half the batter into an angel food pan. Cover with **half the** topping mixture. (To prepare mix all ingredients together.) Spoon on remaining batter and bake. Cool almost completely before removing from the pan. Sprinkle with powdered sugar and the rest of the topping. Best a day old.

SPICE COFFEE CAKE Mabel (Mrs. C. C.) Green

3 c. flour
2 c. sugar
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
1/4 tsp. salt
3/4 c. oleo (1 1/2 sticks)
2 c. buttermilk
2 scant tsp. soda
3/4 c. raisins (soaked in water, then drained)
1/2 c. nuts (optional)

Continued on next page.

SPICE COFFEE CAKE (Continued).

Mix together the 7 ingredients first listed. Mix like pie dough using a pie dough cutter. Remove 1/2 c. of this mixture to sprinkle on the top.

Add remaining ingredients and put into 2 square greased pans. Sprinkle the 1/2 c. reserved mixture on top and let stand 15 to 20 minutes. Then bake at 350° for 40 to 45 minutes. This can be frozen and warmed when needed.

SWEDISH COFFEE CAKE — Aileen Nelson Carlgren

1 c. shortening
1 c. sugar
Cream together, then add:
2 eggs
1 tsp. vanilla
Sift together:
1 1/2 c. flour
1 tsp. cinnamon
1 tsp. soda
1/2 tsp. salt
1/4 tsp. cloves
Add the dry ingredients to the creamed mixture. Lastly, add:
3 c. raw apple (chopped)
1/2 c. nuts (optional)
Bake in a 9x12 inch pan at 350° for 30 to 35 minutes. Frost with powdered sugar frosting or serve with whipped cream.

YEAST BREADS

RAGBROD (Rye bread - makes 2 loaves)

Billie (Mrs. Chester E.) Nelson

1 pkg. dry yeast
1/2 c. lukewarm water
2 T. sugar
1 1/2 c. lukewarm water
6 T. dry milk
1 T. salt
2 T. sugar
1/4 c. molasses
1 c. rye flour
5 or 6 c. white flour
2 T. shortening
Anise, caraway or Fennel seed (1 tsp. -- optional)

Soak yeast in 1/2 c. water with 2 T. sugar. In a large bowl put lukewarm water, dry milk, salt and sugar. Stir until dissolved, then add yeast and let stand 5 minutes. Add molasses and 1 c. rye flour. Beat until smooth. Add 3 c. white flour (1 c. at a time.) Add shortening, then add about 2 or 3 c. flour or until the right consistency. Grease bowl and dough, let rise. Knead or make into loaves. If you like anise seed or caraway or fennel seed use about 1 tsp.

SWEDISH RYE BREAD — Mrs. Ester Monson

3/4 c. brown sugar
1/3 c. mashed potatoes
1/4 c. Crisco
1 tsp. anise seed
1/2 c. rye flour
2 c. potato water
1 cake yeast
1/2 tsp. salt
1/2 c. molasses
5 c. flour

Dissolve yeast in a little warm water. Mix the brown sugar, mashed potatoes, Crisco, salt and rye flour. Add the potato water, and the yeast. Add molasses and anise. Make a dough with about 5 c. flour.

SWEDISH RYE BREAD — Ethel (Mrs. Lloyd) Falk

2 cakes yeast
1 tsp. granulated sugar
1 c. lukewarm water
3 c. rye flour
1 T. salt
2 T. shortening
1 c. molasses
1/4 c. brown sugar
1 T. caraway seed
1/2 tsp. fennel seed (optional)
1 qt. milk (scalded)

Soften 2 cakes yeast and 1/2 tsp. sugar in the lukewarm water. In a large mixing bowl place rye flour, shortening, salt, molasses, brown sugar and caraway seed and fennel seed. Pour the scalded milk over this and cool to lukewarm, then add the softened yeast and brown sugar. Work in white flour until a firm dough is formed. Turn out onto floured board and knead until elastic. Place in a greased bowl, turning to grease the top. Cover and let rise until double. Punch down and form into 4 loaves, let rise in a warm place until double in size. Bake at 350° for 1 hour.

SWEDISH RYE BREAD — (•) Nellie Ohslund

1 cake yeast dissolved in 1/2 c. lukewarm water
2 T. shortening (melted)
1 tsp. sugar
1/2 c. brown sugar
2 c. lukewarm water
2 T. molasses
1/2 T. salt
2 c. rye flour
White flour

Dissolve yeast in 1/2 c. lukewarm water, adding 1 tsp. white sugar. Add this to the 2 c. lukewarm water and enough white flour to make a light sponge. Beat well, then set in a warm place to rise. When real light add heated molasses, melted shortening, brown sugar, salt and rye flour - also enough white flour to make dough stiff enough to knead. Let rise again for about an hour, then make 4 small loaves and place in pans. When they have risen, bake about 45 minutes in a moderate oven.

MOM HEDSTROM'S RYE BREAD

(This recipe submitted by: Arlene (Mrs. Harold) Hedstrom; Helen (Mrs. Oliver) Johnson; Agnes (Mrs. Eldon) Larson; Karen (Mrs. Mike) Johnson; and Dorothy (Mrs. Arvid) Band.)

2 pkgs. yeast
3 c. warm water
1 T. sugar
4 c. white flour
1 tsp. caraway seed (optional)
2 c. rye flour
1/2 c. brown sugar
1/2 to 3/4 c. molasses (Grandma's)
1 T. salt
2 T. shortening

Dissolve the yeast in warm water, add sugar and mix. Add the flour a little at a time, beating well after each addition. In another bowl mix the rye flour, brown sugar, molasses, salt and shortening. Pour boiling water (about 1 c.) over this and stir. When this has cooled, combine the 2 batters and thicken with about 5 c. more flour. Let rise, work down and let rise again. Shape into 3 large loaves and let rise about 30 minutes. Bake at 350° for 1 hour. Brush with melted butter after removing from pan. Dough should be sticky - do not add too much flour.

SWEDISH RYE BREAD

Ella Larson Lundstedt

Scald 1 1/2 c. milk with 3 T. shortening and let cool. Add 1 pkg. yeast. Add enough white flour to make a thin batter, then let rise for 45 minutes. Then add:

1 1/2 c. water
1 1/4 tsp. salt
1/4 c. brown sugar
1/2 c. sorghum
3 c. rye flour

Note: You can use 3/4 c. sorghum and omit the brown sugar if desired. Add enough white flour to make a stiff dough. Let rise until double and make into loaves. Let rise again and bake at 350° for 45 minutes to 1 hour. Makes 2 loaves.

RECIPE FOR A GOOD DAY

Mrs. Elmer E. Johnson

Take 2 parts UNSELFISHNESS and 1 part of PATIENCE and work together. Add plenty of INDUSTRY. Lighten with good spirits and sweeten with KINDNESS. Put in SMILES as thick as raisins in plum pudding and bake by the warmth which steams from a LOVING HEART. If this fails to make a good day, the fault is not with the recipe, but with the cook.

WHITE BREAD — Lorna Bergstrom Waite

1 c. shortening
2 T. salt
1 c. white sugar
2 pkgs. dry yeast
4 1/2 c. lukewarm water
5 lbs. flour (approximately)

Mix together shortening, salt, sugar, dry yeast and lukewarm water. Add 2 or 3 c. white flour. Beat until velvety smooth. (You may use a mixer.) Let stand 10 to 15 minutes or until it starts to bubble. Mix and knead in enough flour so the dough is not sticky. Let rise, punch down and let rise again. Place in individual loaf pans and let rise. Bake at 400° for 1 hour. For buns, bake 30 to 40 minutes. Makes 5 large loaves.

WHITE BREAD — Melinda Reed

5 1/2 to 6 c. flour (unsifted)
3 T. sugar
2 tsp. salt
1 pkg. Fleischmann's active dry yeast
1 1/2 c. water
1/2 c. milk
3 T. Fleischmann's margarine

In a large bowl thoroughly mix 2 c. flour, sugar, salt and undissolved dry yeast. Combine the water, milk and margarine in a saucepan. Heat over low heat until liquids are warm. Gradually add to the dry ingredients and beat 2 minutes, scraping the bowl occasionally. Add 3/4 c. flour or enough flour to make a thick batter. Beat at high speed for 2 minutes. Stir in enough flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic (about 8 to 10 minutes). Place in a greased bowl, turning to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch the dough down, turn out onto floured board and shape into loaves and place in greased pan. Cover and let rise until doubled (1 hour). Bake in a hot (400°) oven for about 25 to 30 minutes or until done. Remove and let cool on wire racks. This makes 2 loaves or rolls equivalent to 2 loaves.

MIXER METHOD WHITE BREAD (Makes 1 loaf) Jo (Mrs. Russell) Nelson

4 1/2 to 5 c. all purpose flour
2 pkgs. dry yeast
1 c. milk
3/4 c. water
2 T. shortening
2 T. sugar
2 tsp. salt
(This recipe takes about 2 hours from start to finish)

Continued on next page.

MIXER METHOD WHITE BREAD (Continued).

Measure 1 3/4 c. flour into a large mixer bowl. Add yeast and blend. Measure milk, water, shortening, sugar and salt into a pan. Blend. Heat until warm.

Pour into flour, yeast mixture. Beat at low speed for 1/2 minute, scraping the bowl constantly. Beat 3 more minutes at high speed. Stop the mixer. By hand gradually stir in 2 1/4 c. more flour to form a soft dough. Knead 5 to 10 minutes, using 3/4 c. flour, until smooth. Cover the dough with a bowl or pan and let rest 20 minutes. Shape into loaf, let rise until almost double and bake at 350° for about 50 minutes.

YEAST ROLLS - SWEET BREADS

QUICK RISING ASPHODEL BREAD — Mary Lou (Mrs. John) Anderson

(Asphodel Restaurant in Louisiana)

5 c. biscuit mix
4 T. sugar
1/2 tsp. salt
2 T. (or envelopes) yeast
2 c. warm milk
4 eggs
1/4 tsp. cream of tartar

Sift into a very large bowl the biscuit mix, sugar and salt. Soften the yeast in milk (make sure milk is only warm, not hot). Beat the eggs with cream of tartar until thoroughly broken up. Combine milk and eggs. Pour into dry ingredients and stir until well mixed. This is a heavy, sticky mixture so be sure it is well mixed.

Set aside in a warm place, covered with a damp dish towel or plastic wrap (80°). When doubled in bulk, stir down and fill oiled loaf pans about half full. Let rise until double in size. Bake at 350° approximately 20 minutes. Serve very hot. This bread freezes quite well. Yields 3 large loaves.

BUTTER BUNS (Butter horns) (•P) Marion (Mrs. Carl A. A.) Larson

4 c. flour
1 tsp. salt
1 c. shortening
1/2 c. sugar
1/2 c. warm milk
2 pkgs. yeast
1/2 c. lukewarm water
2 eggs (beaten)

Mix together salt, shortening and sugar like pie dough. Add warm milk. Dissolve yeast in lukewarm water. Add beaten eggs. Work into above mixture and put into the refrigerator over night.

Continued on next page.

BUTTER BUNS (Continued).

In the morning, divide it into 5 parts. Roll out as for a pie crust. Spread with melted butter, cut pie shaped pieces and roll. Start at the wide part so narrow part will be on the top. Place on pan and let rise 1 1/2 hours. Bake at 375° for 12 to 15 minutes.

The rolls may be frosted, sprinkled with coconut or finely cut pecans.

CINNAMON RAISIN LOAF — Juanita Bergstrom Wilmsmeyer

DOUGH:

1 pkg. dry yeast
1/3 c. lukewarm water
1 1/2 c. milk (scalded)
1/2 c. sugar
1/3 c. shortening
2 tsp. salt
5 1/2 to 6 c. flour (enriched — sifted)
2 eggs (beaten)
1 c. raisins
1 1/2 c. oatmeal (uncooked)

FILLING:

3 T. butter (melted)
1/3 c. sugar
2 T. cinnamon

Soften yeast in lukewarm water. Pour scalded milk over the sugar, salt and shortening. Stir occasionally until the shortening melts. Cool to lukewarm. Stir in 1 c. flour and eggs. Add the softened yeast, raisins and oats. Stir in enough more flour to make a soft dough.

Turn out onto lightly floured board; knead until satiny (about 10 minutes). Round dough into ball and place in a greased bowl. Brush lightly with melted shortening. Cover and let rise in a warm place until double in size (about 1 hour).

Punch the dough down, turn out onto lightly floured board. Cover and let rest 10 minutes. Divide dough in half. Roll half to form an 8x15 inch rectangle. Brush with melted butter; sprinkle with half the cinnamon and sugar mixture. Roll up dough, starting at small end; place in well greased bread pan and grease top of the loaf lightly. Repeat with the other half of the dough. Cover and let stand to rise in a warm place until nearly double in size (about 45 minutes). Bake in a 375° moderate oven for 45 to 55 minutes. Remove from pans, brush tops with melted butter and cool thoroughly. Makes 2 loaves.

As we advance in life we learn the limits of our abilities.

CINNAMON ROLLS — Ethel (Mrs. Lloyd) Falk

4 1/2 c. flour
1 c. milk (heat)
2 cubes butter (oleo)
1/2 c. sugar
1 tsp. salt
2 cakes yeast
3 eggs (lightly beaten)

Add sugar, salt and butter to the hot milk. When cool add the beaten eggs and yeast. Beat well, then add 3 1/2 c. flour and beat in well. Then add the last cup of flour by hand. Let rise until double, then roll out and spread with 1 cube melted butter, 1 c. sugar and 1 tsp. cinnamon mixed together. Roll up and cut into slices. Place in long greased pan and let rise. Bake at 350° until light and golden brown.

CINNAMON SWIRL BREAD — Elvera (Mrs. Ole) Hansen

1 pkg. yeast
1/4 c. warm water
2 c. milk (scalded)
1/2 c. sugar
1/2 c. shortening
2 tsp. salt
7 c. flour
2 eggs
3/4 c. sugar
1 1/2 T. cinnamon

Soften the yeast in warm water. Pour scalded milk over 1/2 c. sugar, shortening and salt. Stir. Add 3 c. flour and mix well. Stir in the softened yeast and eggs. Beat well. Add enough flour to make a soft dough. Turn out onto lightly floured surface and knead until smooth and elastic. Place in a greased bowl, cover and let rise until double. Punch down and let rise again about 1 hour. Punch down and divide dough in half. Roll each half into a rectangle. Mix sugar and cinnamon and sprinkle over rectangles, then sprinkle 2 T. water over each and spread with a spatula.

Roll each as for jelly roll and let rise until doubled in size. Before baking brush with soft butter and sugar and cinnamon mixture. Makes 2 loaves. This is delicious toasted also.

CRISPY YEAST ROLLS — (•) Mrs. Sam Nelson

1/2 c. lukewarm water
2 pkgs. dry or compressed yeast
2 tsp. salt
1/2 c. sugar
1/3 c. shortening
1 c. water
1 egg (well beaten)
Flour (as directed)

Continued on next page.

CRISPY YEAST ROLLS (Continued).

Dissolve yeast in water, add the rest of the ingredients. Add 2 c. flour and beat. Add 2 2/3 c. flour and mix. Let rise until double in bulk. Punch down and refrigerate or roll out. For a shiny top, brush rolls with 1 beaten egg yolk and 1 T. water. Bake at 425° for about 12 minutes.

CZECH KOLACHES

Mrs. Gary K. Nelson

1 qt. milk (heated)
1 c. mashsd potatoes
1 c. lard
1 c. sugar
Salt (according to how much the potatoes were salted -- about 2 tsp.)
1 tsp. baking powder
1 tsp. soda
2 pkgs. dry yeast
Flour to thicken (do not make very thick)

Add the potatoes, lard, sugar, salt and 2 c. flour to the milk and mix well. Add the dissolved yeast, baking powder and soda. Make sure the milk is quite cool at this point. (Sift baking powder and soda with a little flour). Mix well and add enough flour to make a soft dough, not as thick as bread dough. Let rise once, stir down and cover and refrigerate at least over night. This can be refrigerated for a longer period of time.

Let rise about an hour before you are ready to put on pans. Make small buns and put on greased pans, grease and flatten out slightly. Let rise. When very light fill pressed down centers with any desired filling. Let raise about 5 minutes, then bake at about 400° until light brown.

DANISH PASTRIES

Ruth Lofgren Pearson

1 c. milk
2 pkgs. dry yeast
1/4 c. sugar
4 c. flour
1 tsp. salt
1 c. butter or margarine
2 eggs (slightly beaten)
2 tsp. vanilla

Scald and cool to lukewarm the milk, then dissolve in it the yeast. Add the sugar. Sift together in a mixing bowl the flour and salt. Cut in with a pastry blender as for making pie crust, the butter or margarine. Add eggs and vanilla to the milk-yeast mixture. Stir all together with a spoon and make a ball. (I sometimes knead it lightly on a lightly floured board to make a smooth ball.)

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DANISH PASTRIES (Continued).

Store, covered, in the refrigerator until well chilled (at least 2 hours) or it may be kept a week and baked as needed. Roll out to a 22x12 inch rectangle on a lightly floured board. Spread half the dough along the 22 inch side with a nut filling.

NUT FILLING:
1/3 c. butter
1 c. powdered sugar
3/4 c. nuts (well chopped)

Cream butter with powdered sugar, then add nuts.

Fold the uncovered dough over filling. Cut into 3/4 inch strips. Twist each strip 3 or 4 times. Hold one end down on baking sheet and curl remaining strip around center of roll as for a pinwheel and tuck the other end under. Cover and let rise in a warm place until doubled in size (about 1 hour).

Bake at 375° for 15 to 20 minutes until light golden brown. Frost with a powdered sugar icing while warm. Makes about 2 1/2 dozen.

DILLY BREAD — Alma Dean Johnson Van Meter

1 pkg. dry yeast
1/4 c. warm water
1 c. creamed cottage cheese
2 T. sugar
1 T. instant minced onion
2 1/4 to 2 1/2 c. flour
1 T. butter
2 tsp. dill seed
1 tsp. salt
1/4 tsp. soda
1 egg (lightly beaten)

Soften the yeast in warm water. Combine cottage cheese, sugar, onion, butter, dill seed, salt and soda. Then add the egg, yeast and flour.

Mix well and allow to rise until double in bulk. Stir down, pour into greased 8 inch round casserole. Let rise again and bake at 350° for 40 to 50 minutes. Makes 1 loaf.

EASY NO KNEAD ROLLS — Aline Housholder

3 eggs (beaten)
1 1/2 c. warm milk
1 stick butter or margarine (1/4 lb.)
1/2 c. sugar
1 cake yeast or 1 pkg. active dry yeast dissolved in a small amount of warm water
1 1/2 tsp. salt
5 c. flour (sifted)

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EASY NO KNEAD ROLLS (Continued).

Mix together the eggs, milk, melted shortening, dissolved yeast mixture, salt and sugar. Beat lightly. Gradually sift in the flour 1 c. at a time. Mix well and cover. Let rise in a warm place for 2 hours. Place the dough on a floured board. Mold until smooth. DO NOT KNEAD. Divide into 3 parts. Roll each part 1/4 inch thick. Cut out dough with a medium sized cutter. Dip rolls into additional butter and fold over once. Place rolls in a pan. Let rise 2 hours.

Bake at 400° for 10 minutes. May also be used for coffee cakes or cinnamon rolls.

HUNGARIAN COFFEE CAKE OR BUBBLE BREAD

Agnes (Mrs. Charles O.) Johnson

1 c. lukewarm milk
1/2 c. sugar
1 tsp. salt
2 pkgs. Red Star Yeast
2 eggs
1/2 c. shortening
4 1/2 c. flour

Mix and let rise until double in bulk. Punch down once. Make small balls and dip into 1/2 c. melted butter. Then roll in 3/4 c. sugar (you may use part brown sugar), 1 tsp. cinnamon and 1/2 c. chopped nuts.

Place a layer of balls so they barely touch in a well greased tube pan. Sprinkle with raisins. Add another layer of the balls, sprinkle with more raisins, pressing them slightly. Let rise 45 minutes and bake 35 to 40 minutes in a moderate oven. Be sure that you do not use a loose bottom cake pan. Turn the pan upside down so sugar runs down the sides.

MASHED POTATO REFRIGERATOR ROLLS

Esther (Mrs. Oscar E.) Johnson

1 c. mashed potatoes
1 c. butter or oleo
1 qt. milk (scald and cool)
1 cake yeast
1/2 c. warm water
7 c. flour
1 c. sugar
1 tsp. soda
2 tsp. baking powder
2 tsp. salt
Approximately 6 c. flour

Mix together all except the last flour and let rise 2 hours. Add enough flour to make a stiff dough and store in refrigerator or bake immediately. Shape into rolls. Let rise until almost doubled. Bake at 400° for 10 to 12 minutes. If desired make into cinnamon rolls and bake 350° for 25 to 30 minutes. Makes 6 or 7 dozen rolls.

MIXER METHOD DINNER ROLLS — Jo (Mrs. Russell) Nelson

4 1/2 to 5 c. all purpose flour
2 pkgs. dry yeast
3/4 c. milk
1/2 c. water
1/4 c. shortening
1/2 c. sugar
1 tsp. salt
2 eggs (at room temperature)
1/2 to 3/4 c. oleo (soft)
(This recipe takes about 1 1/2 hours start to finish)

Measure 3/4 c. flour into a large mixer bowl. Add yeast and blend. Measure milk, water, shortening, sugar and salt into pan. Blend. Heat until warm. Pour into the flour-yeast mixture. Beat 1/2 minute at low speed, scraping the bowl constantly. Add the eggs. Beat 3 more minutes at high speed. Stop mixer. By hand stir in 2 1/4 c. flour to form a soft dough. Knead 5 to 10 minutes on 3/4 c. flour. Cover with a pan or bowl. Let rest 20 minutes. Divide the dough in half and roll out as for cinnamon rolls. Spread with softened oleo and roll up. Cut into 10 or 12 pieces. Dip, cut side, into softened oleo. Place the buttered side up in a greased muffin pan to let rise until light. Bake at 400° for 8 to 10 minutes or until nicely browned. Makes 20 to 24 rolls.

NEVER FAIL SWEET ROLLS — Marie Tornquist Skucius

1/2 c. warm water
1 pkg. fresh yeast
1/3 c. sugar
1 1/4 c. milk (scalded)
1 tsp. salt
2/3 c. vegetable oil
Flour (as needed)
2 eggs

Place the first 2 ingredients in a large bowl of an electric mixer. Beat at slow speed until the yeast is dissolved. Scald the milk and add it to the sugar and salt, then stir. Cool to lukewarm. Add milk to yeast mixture. Add 2 c. flour and the oil. Beat mixture well. Add the eggs and beat again with a mixer. Add flour until 4 1/2 c. flour has been used. Let stand until the dough has risen. Punch down and let rise again.

Roll out into cinnamon rolls, kolaches or buns; any shape you desire. Bake at 425° for 10 to 15 minutes.

God save me from my friends -- I can protect myself from my enemies!

NO KNEAD BUTTERSCOTCH ROLLS

Jo (Mrs. Russell) Nelson

1 pkg. dry yeast
1 1/4 c. milk
1/4 c. sugar
1/4 c. shortening
1 tsp. salt
3 1/2 c. all purpose flour (sifted)
1 egg (at room temperature)
1 stick oleo (soft)
1 c. brown sugar
3 T. granulated sugar
Cinnamon, raisins and nuts

Combine the milk, sugar, shortening and salt. Blend. Heat until warm, pour into large mixer bowl. Add 1 c. flour and egg. Add yeast and beat well. Turn mixer on low speed, add the remaining flour, blend well. Cover the bowl and let rise in a warm place until double. Combine brown sugar and oleo. Spread half this mixture on a cookie sheet with edges.

Turn the dough out onto lightly floured surface. Roll out lengthwise about 10x20 inches. Sprinkle with granulated sugar and spread on the other half of the brown sugar mixture. Sprinkle with cinnamon. Add raisins and nuts.

Roll up and cut into 12 equal pieces. Place, cut side down, on brown sugar mixture in the pan. Spread rolls out with the fingers and let rise in a warm place 35 to 45 minutes until light. Bake at 375° for about 20 minutes. Turn out immediately.

PINEAPPLE CINNAMON ROLLS

Ethel (Mrs. Clarence) Freeman

1/2 c. milk (scalded)
1/3 c. sugar
1/3 c. shortening
3/4 tsp. salt
1 pkg. active dry yeast
1/2 c. warm water
1 egg (beaten)
3 1/4 c. flour (sifted)
3 T. butter (melted)
1/4 c. sugar
1 tsp. ground cinnamon
1 (8 1/2 oz.) can crushed pineapple (drained)

Combine the milk, 1/3 c. sugar, shortening and salt in a bowl. Cool to lukewarm. Dissolve yeast in warm water and add yeast, egg and 1 c. flour to the milk mixture. Beat until smooth. Gradually add enough flour to make a soft dough. Turn onto floured surface and knead until satiny. Place in a greased bowl, turn the dough over to grease the top. Cover and let rise until doubled. Punch down and let rise 45 more minutes. Roll dough into a 10x15 inch rectangle. Brush with butter. Sprinkle with 1/4 c. sugar, cinnamon and pineapple. You may also add 1/4 c. each of toasted, slivered, almonds and maraschino cherries for variety.

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PINEAPPLE CINNAMON ROLLS (Continued).

Roll up like a jelly roll starting at the narrow side. Cut into 12 slices. Place in greased 9x13x2 inch cake pan and let rise until doubled (30 minutes).

Bake at 350° for 25 minutes or until golden brown. Frost while warm with your favorite confectioners' sugar frosting if desired. Makes 12.

REFRIGERATOR ROLLS

Mildred (Mrs. James) Lundblade
Lorena (Mrs. Orvin) Marquardt

2 c. warm water
1 1/2 tsp. salt
2 pkgs. dry yeast
1 c. sugar
1 c. shortening
2 eggs (beaten)
1 c. cold water
Flour

Dissolve yeast in warm water, add the salt and enough flour to make a sponge (may be 2 c. flour). Set this aside for 2 hours.

In another bowl cream the sugar and shortening. Add beaten eggs, cream well and add cold water. Mix well. Now add enough flour to make a right consistency so the dough willnot stick to the hands. Grease a bowl and put dough in this. Grease the top, cover the bowl and put into the refrigerator. Pinch off dough as needed. Bake at 425° for 15 minutes or until nicely browned.

ROLL DOUGH

Mary Hanson Larson

2 pkgs. active dry yeast
1/2 c. warm water
1 tsp. sugar
2 c. hot water
1/2 c. lard (soft)
1/2 c. sugar
2 tsp. salt
4 to 5 c. all purpose flour plus more as needed

Place 2 pkgs. dry yeast in a small bowl and add 1/2 c. warm water, and 1 tsp. sugar. Let stand until the yeast is dissolved.

Meanwhile, pour 2 c. hot water into a large mixing bowl. Add 1/2 c. soft lard, 1/2 c. sugar, 2 tsp. salt and stir until dissolved. Add 2 to 3 c. all purpose flour and beat well. Then add the yeast mixture and beat well. Add 2 c. flour and beat well. Continue to add flour, 1 c. at a time, until the dough is too stiff to stir, but still sticky. Pour out onto a floured board and let rest 10 minutes. Knead and add more flour as needed until the dough is satiny, and smooth. Place dough in a greased bowl and set in a warm place to rise for about 2 hours or until double. Punch down and let double in bulk again. Shape into rolls and let rise until light. Bake at 350° for 10 to 12 minutes.

SEDER HAVEN BASIC REFRIGERATOR DOUGH

Thelma (Mrs. ElReno) Sederlin

3/4 c. milk
2 tsp. salt
1/2 c. butter
1/2 c. sugar
1/2 c. warm water
2 pkgs. dry yeast
1 egg
4 c. flour

Scald milk, stir in sugar, salt, butter and cool until lukewarm. Mix 1/2 c. warm water and yeast into large bowl. Stir in milk mixture after cool. Add egg and beat well. Add flour to make a stiff batter. Cover with foil and place in the refrigerator over night. Will be fine for 3 days there. Make rolls, cinnamon rolls or tea rings.

SQUASH ROLLS

(P) Marion (Mrs. Carl A. A.) Larson

1 c. squash
1/4 c. shortening
1 pkg. dry yeast
1/2 c. lukewarm water
1/2 c. sugar
1/2 tsp. salt
4 c. flour

To the squash add shortening, yeast dissolved in water, sugar, salt and flour. Let rise for 5 hours. Shape into rolls as desired. Let rise until double in size and bake at 350° for 10 to 12 minutes.

SWEDISH COFFEE BRAID

Arelia (Mrs. Harold) Nelson

2 pkgs. dry yeast
1/2 c. lukewarm water
1/2 c. lukewarm milk
3/4 c. plus 2 tsp. sugar
2 eggs (beaten)
10 cardamon seeds (finely crushed)
1/3 c. oil or shortening
4 1/2 c. flour (sift before measuring)
1 tsp. salt

Into a large bowl put the 1/2 c. lukewarm water, 2 pkgs. dry yeast and 2 tsp. sugar. Let stand 10 minutes. Then add the milk, the rest of the sugar, eggs, 1 c. flour and beat well. Next, add the salt, cardamon seeds, oil and the rest of the flour. Keep the dough as soft as possible. Knead several times and place in a greased bowl. Cover and let rise until double.

After the second rising use half the dough - divide into 3 equal portions. Roll each into a 14 inch long even strand. Then braid. Do the same with the other half of the dough making 2 braids. Place on a greased cookie sheet. Brush with slightly beaten egg and sprinkle with sugar and cut up almonds. Let rise until light (30 to 45 minutes). Bake at 350° for 35 to 40 minutes or until a rich golden brown. Serve warm - can also be frozen.

SWEDISH COFFEE CAKE — Aline Housholder

1 c. milk (scald and cool to lukewarm)
1 cake yeast
1/4 c. water
1/3 c. sugar
1/2 c. flour

Let this mixture rise. Add:

1/4 c. butter (melted)
1 egg (well beaten)
1/4 tsp. salt
1/2 tsp. almond flavoring
3 c. flour

Let rise until doubled. Roll out to 1/2 inch thick and spread with butter, brown sugar, raisins, cinnamon and chopped nuts. Roll as for jelly roll. Make into ring and slice 3/4 way through. Turn cut sections flat and partially on top of one another. Bake at 375° until brown. Frost with powdered sugar.

SWEDISH REFRIGERATOR ROLLS — Eula (Mrs. V. C.) Hurtig Sr.

1 c. hot milk
2/3 c. sugar
2 pkgs. yeast
1 c. lukewarm water
3 eggs (well beaten)
3/4 c. soft margarine
2 tsp. salt
7 1/2 c. flour

Pour milk over margarine, sugar and salt in a large mixing bowl. Cool until lukewarm. Dissolve yeast in lukewarm water, add to mixture in the bowl. Add eggs and 4 c. flour. Beat mixture with a large spoon or electric mixer. Stir in remaining 3 1/2 c. flour. Dough will seem soft, but it will stiffen in the refrigerator where it may be kept 4 or 5 days. Roll out on floured board and form desired shapes. Place in a greased baking pan. Allow at least 2 hours for rising after the rolls are in pans. Bake at 350° for 15 to 20 minutes.

For variety add raisins, nuts and cinnamon. Frost with plain sugar icing.

FOR CINNAMON ROLLS:

Combine:

1 c. sugar
1 T. cinnamon
1/2 c. butter (melted)

Spread the dough with this mixture. Roll up rectangle and cut into about 1 inch slices. Place, cut side down on greased cookie sheet and let rise until doubled. Bake. Frost with a powdered sugar icing.

A prayer is merely a wish turned heavenward.

SWEET ROLL DOUGH — Janette Watson

1 pkg. yeast
1 tsp. salt
2 c. warm water
1 1/2 to 2 c. flour
1 c. shortening
1 c. sugar
2 eggs (beaten)
1 c. cold water
Approximately 7 c. flour

In a large mixing bowl dissolve yeast and salt in warm water. Add flour to make a sponge. Let rise in a warm place for 2 hours.

Cream together shortening and sugar. Add eggs and cold water. Add all to sponge and beat well. Add enough flour to make dough stiff enough to knead. KNEAD WELL.

In a large bowl covered with a moist cloth let rise twice. Knead down and make into rolls or refrigerate (covered with a moist cloth) until needed. Keeps up to a week.

SWEDISH TEA RING (KRANSKAKA) — Billie (Mrs. Chester E.) Nelson

1 c. lukewarm milk
1/2 c. sugar
1 tsp. salt
2 pkgs. yeast
2 eggs
1/2 c. soft shortening
4 1/2 to 5 c. flour
Confectioners' frosting (if desired)

Mix the milk, sugar and salt together. Add yeast. Stir in eggs and shortening. Mix in flour and knead. Place in a greased bowl and turn once. Cover and let rise 11/2 to 2 hours. Punch down and let rise again until double (25 to 45 minutes). Roll to 8x19 inches. Spread with butter, sugar, cinnamon and raisins. Roll up, join ends to form a circle. Clip every inch, turn slices on side. Let rise, then bake at 375° for 25 to 30 minutes.

RECIPE FOR A HOME

Half a cup of friendship and a cup of thoughtfulness creamed together with a pinch of tenderness. Very lightly beaten in a bowl of loyalty with a cup of faith and one of hope and one of charity.

Be sure to add a spoonful each of gaiety that sings, and also the ability to laugh at little things. Moisten with sudden tears of heartfelt sympathy. Bake in a good natured pan. Serve repeatedly.

(Submitted by Mrs. Bertha Larson Frye.)

DOUGHNUTS

DROP DOUGHNUTS

Lillian (Mrs. Max) Johnson

1 c. sugar
1 T. soft oleo
2 eggs (beaten)
1 c. sweet milk
3 c. flour
2 tsp. baking powder
1 tsp. vanilla
1/8 tsp. nutmeg

Cream the sugar and oleo. Add the beaten eggs, milk, flour, baking powder, vanilla and nutmeg. Drop by tsp. into deep hot fat until brown. Drain on paper towels. These may be rolled in sugar and cinnamon mixture after draining.

For a large crowd, double the recipe or freeze leftovers for future use. Makes 36 to 40.

NEW ENGLAND DOUGHNUTS

Dorothy (Mrs. Arvid) Band

1 T. shortening
1 c. sugar
1 egg (well beaten)
3 tsp. baking powder
1 c. milk
1/2 tsp. salt
2 c. flour
1/2 tsp. nutmeg

Cream the shortening and sugar. Add egg, milk, salt and nutmeg. Sift the flour, measure and sift with the baking powder. Mix thoroughly. Add sufficient flour to make a soft roll dough. Chill the dough. Turn onto a lightly floured board. Roll in a sheet 1/3 inch thick and cut with a floured cutter. Fry in deep fat (365°) until brown. Drain on crumpled absorbent paper.

PECAN DROP DOUGHNUTS

Lena (Mrs. Earl) Hultquist

1/4 c. shortening (melted)
3/4 c. milk
2 eggs (beaten)
1/2 c. sugar
2 c. flour
2 tsp. baking powder
1 tsp. salt
1 tsp. nutmeg or vanilla
1/2 c. pecans (chopped)

Combine the liquid ingredients. Sift dry ingredients together and add to the first mixture. Add nuts. Drop by tsp. into 375° deep fat. Fry 2 to 4 minutes.

The useful is of much more importance and value than the ornamental.

QUICK DOUGHNUTS

Rita Anderson

1 egg
1/2 c. milk
1/2 c. sugar
Dash of salt
2 c. flour (or enough to make a soft dough)
2 tsp. baking powder
1/4 tsp. nutmeg
2 T. hot shortening

Place a deep fat fryer pan to heat with enough shortening in it to turn doughnuts easily without pricking them. (About 3 inches deep.)

Beat the egg, sugar and milk thoroughly. Add the flour, salt, baking powder and nutmeg which have been sifted together. Lastly, add 2 T. hot fat. Mix thoroughly and roll out, cut with a doughnut cutter and fry in the deep fat. If you like sugar coated doughnuts, let them set on the platter for 1 minute, then roll in sugar.

RAISED DOUGHNUTS

Verlene Johnson Watson

2 c. warm water
1 cake yeast
3/4 c. shortening
2 eggs (beaten)
3/4 c. sugar
1 tsp. salt
1/2 tsp. nutmeg

Dissolve yeast. Cream together the shortening, eggs, sugar, salt and nutmeg. Add dissolved yeast. Mix in enough flour to make a nice dough. Knead well. Let rise 2 times. Roll out dough and cut the doughnuts. Let rise, then fry in hot shortening. Glaze with hot milk, vanilla and powdered sugar glaze.

RAISED POTATO DOUGHNUTS

Mary (Mrs. Richard) Olson

2 c. milk
1 c. sugar
1 1/2 tsp. salt
1 c. freshly mashed potatoes
1/2 c. shortening
2 pkgs. yeast
1/4 c. warm water
3 eggs
2 T. lemon juice
1/2 tsp. cinnamon
Approximately 8 c. flour

Scald the milk; add sugar, shortening, salt and mashed potatoes. Cool to lukewarm. Dissolve yeast in warm water and add to above. Beat eggs and add to the first mixture with lemon juice and cinnamon. Mix in flour, a little at a time, beating well to a smooth dough. Place in greased bowl and cover. Let rise until it leaves an impression when touched lightly. Punch down and turn out onto a floured board.

Continued on next page.

RAISED POTATO DOUGHNUTS (Continued).

Roll out 1/4 inch thick and cut out. Place on a cloth and cover. Let rise until double in bulk. Fry in deep shortening or oil at 375°.

LONG JOHNS

Mary Lou (Mrs. John) Anderson

1/2 c. shortening
1 c. boiling water
1 c. canned milk
3 pkgs. dry yeast
1/2 c. warm water
2 eggs (beaten)
1 1/2 tsp. nutmeg
1/2 c. sugar
2 tsp. salt
8 1/2 to 9 c. flour

FROSTING:
1/4 c. butter
1/4 c. brown sugar
2 T. milk or cream
1 tsp. maple flavoring
Powdered sugar

Dissolve the shortening in the 1 c. boiling water and cool. Add the cup of canned milk. Dissolve the yeast in the 1/2 c. warm water and stir into the first mixture. Add the well beaten eggs, nutmeg, sugar and salt; beat in the flour and knead for 5 minutes.

Divide into fourths and roll out on a floured board to 1/2 inch thick. Cut into strips 1x6 inches. Place on waxed paper and let rise until double. Fry in deep fat; then drain on paper towels.

To frost: combine the butter, brown sugar and milk. Bring to a boil for a few minutes. Add flavoring and enough powdered sugar to spreading consistency.

NOVELTIES

BUTTER HORNS

Marlys Johnson Reinke
(P) Irma (Mrs. Arnold) Wuertz

2 sticks margarine
1 (12 oz.) carton small curd cottage cheese
2 c. flour
Dash of salt

Cream the margarine and cottage cheese. Add flour and salt. Refrigerate 4 hours or overnight. Divide the dough into 3 or 4 parts. Roll each part in a circle like pie crust on floured board. Cut circle into 12 wedges. Roll into butter horns, staring the roll at the wide end and rolling to a point.

Continued on next page.

BUTTER HORNS (Continued).

Place on a greased cookie sheet and bake 30 to 40 minutes at 350°. Frost. If you are in a hurry, they may be dusted with powdered sugar.

FROSTING:

2 c. powdered sugar
2 T. margarine
1/2 tsp. vanilla
2 T. milk

Mix all the ingredients together, adjusting the amount of milk to make a frosting of spreading consistency. The recipe makes 36 butterhorns.

KNÄCKERBRÖD (Hard Tack) — Joyce Florell Patrick

1 1/2 c. graham flour
1 1/2 c. white flour
1/2 tsp. salt
1 c. buttermilk or sour milk
2 tsp. baking powder
1 tsp. soda
1/2 c. shortening

Combine the ingredients. Roll thin and cut into desired pieces; prick with a fork. Bake on ungreased sheet in a 425° oven for 8 or 10 minutes depending on how brown you want it.

KRINGLER (Pastry) — Mrs. John Hanson

1 1/4 c. flour
1/2 c. butter
2 T. water

Mix as for pie crust. Pat out on a cookie sheet in 2 inch long strips 3 inches wide.

1 1/4 c. water
1/2 c. butter
1 c. flour
4 eggs
1 tsp. almond flavoring

Put water in a saucepan with butter. Heat to the boiling point. As you remove pan from the heat add the flour and stir until smooth. Stir in the eggs, 1 at a time, beating well after each. Add flavoring. Spread half the mixture on each crust and bake at 350° for 45 minutes. Cool and frost.

FROSTING:

1 1/2 c. powdered sugar
3 T. butter
Cream
1 tsp. almond flavoring

Someone who planned to repent at the eleventh hour - died at ten-thirty.

POPOVERS — Laura Johnson Otte

2 eggs (beaten)
1 c. milk
1 T. shortening (melted)
1 c. all purpose flour (sifted)
1/2 tsp. salt

Combine the eggs, milk and shortening. Add flour and salt. Beat until smooth and free of lumps. Fill muffin cups half full. Bake at 425°.

ROSETTES — (*) Mrs. John Bergstrom

2 eggs
1 tsp. sugar
1/4 tsp. salt
1 c. milk
1 c. flour

Beat slightly. Heat rosette iron in hot shortening. Dip the iron in batter and into hot shortening until a golden brown. Place on a cookie sheet. Sprinkle with sugar if desired.

SMÖR BAKELSER (Very fine butter pastry) — (*) Mrs. Charlie Anderson

1 egg yolk
1 c. thick cream
Flour
Unsalted butter (in equal weight of the dough)
1 egg white
About 1 T. water
Sugar

In a bowl mix the egg yolk, cream and enough flour to make a medium stiff dough. On a floured board roll the dough into an oblong. Place the butter on the dough. Fold and roll with a rolling pin. Fold and roll as many times as needed until the dough and butter are well blended. Then roll into 1/2 inch thick and cut in rounds with a cookie cutter. Brush with the egg white which has been slightly beaten with a little water.

Sprinkle with sugar and bake in a warm (225 to 275°) oven until lightly browned. These cookies are very light and flaky.

SWEDISH COFFEE BRAID — (*) Mrs. John Bergstrom

3/4 c. sugar
1/2 c. butter
1 1/2 c. scalded milk
3 c. flour (sifted)
1 whole egg and 1 egg yolk
6 cardamon seeds

Add scalded milk to sugar and butter while the milk is still very hot. Mix until ingredients are well dissolved and melted. Add the sifted flour, egg and cardamon seeds. This recipe requires no yeast or leavening.

Continued on next page.

SWEDISH COFFEE BRAID (Continued).

Beat this mixture 2 minutes. Let rise 1/2 hour in a warm place. Add flour to handle, about 2 1/2 c. Adding another extra half cup of flour makes the dough easier to handle, without changing the texture appreciably.

Knead 10 minutes, using 1 additional cup of flour on the board. Let rise 1 hour in a warm place. Knead down and divide into 3 equal parts. Roll into strips, braid and place in a greased tube pan. Bake at 350° for 30 minutes or until done. Top with icing while still hot.

SWEDISH RUSKS OR SWENSKA SKORPER (•) Mrs. Vetus Johnson

1 1/2 c. sugar
1 egg
1/2 c. shortening
1 tsp. salt

Cream together these ingredients, then add:

1 tsp. soda in 1 c. sour milk or buttermilk
3 c. flour
1/3 c. nutmeats

Spread the dough in a large pan and bake until done at 325°. Cool and cut into rusks, bake in a very slow oven until a golden brown. Turn so they brown evenly.

SWEDISH RUSKS (P•) Nellie E. Johnson Martin
Bertha (Mrs. J. R.) Johnson

1/2 c. butter or margarine
1/2 c. sugar
1 egg
1/2 tsp. vanilla or almond flavoring
1 3/4 c. flour (sifted)
1 tsp. baking powder
2 T. milk

Cream the shortening and sugar, then add egg and flavoring and beat well. Add flour, baking powder and milk. Mix thoroughly. Spread in buttered 9x9 inch pan. Bake at 350° for 30 minutes. Turn out onto cookie sheet while warm. Cut into 8 or 9 strips and cut each strip into thirds while warm. Place in the oven, turn heat off to dry over night or until light brown in color with heat on in the oven.

A wise man will make more opportunities than he finds.

SWEDISH PLAY DOUGH

Malenie, Darla and Jennifer Mainquist

1 c. flour
1 T. oil
1/2 c. salt
2 tsp. cream of tartar
1 c. water
Coloring

Mix well and heat until ball forms, stirring constantly. Cool and knead.

AFTER SCHOOL

Submitted by Esther Niswender

A house should have a cookie jar
For when it's half past three
And children hurry home from school
as hungry as can be.

There's nothing quite so splendid
in filling children up
As a spicy ginger cookie
and sweet milk in a cup.

A house should have a mother
waiting with a hug
No matter what a boy brings home --
a puppy or a bug.

For children only loiter
When the bell rings to dismiss
If no one's home to greet them
with a cookie and a kiss.

(Author Unknown).

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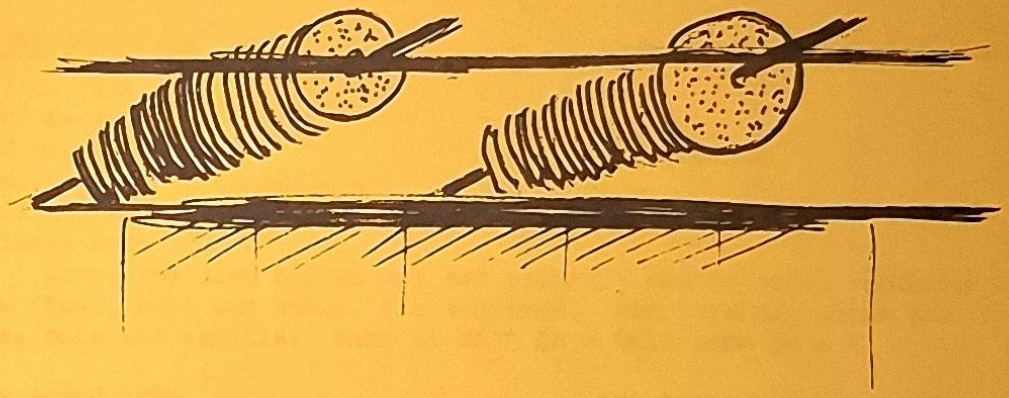
Cakes & Icings



FRUIT CAKES

CHUNK APPLE PIE CAKE

Lucille (Mrs. Leon) Johnson

1/2 c. oleo
1 c. sugar
1/2 tsp. salt
1 c. raisins softened in a little water
2 large eggs
2 c. flour
2 tsp. soda
1 can apple pie mix
1/2 c. nuts
2 tsp. vanilla

Cream the oleo and sugar; add slightly beaten eggs. Combine the flour, salt and soda. Mix together. Add raisins, apple pie mix, nuts and vanilla. Bake at 350° in a 9x13 inch pan.

RAW APPLE CAKE

Ann Sollenberger Davidson

1 c. cooking oil
3 eggs
2 c. sugar
1 tsp. vanilla
1 tsp. cinnamon
1 tsp. soda
3 c. sliced cooking apples
1 c. walnuts
3 c. flour

Preheat the oven to 300°. Mix oil, sugar and vanilla; then add eggs and mix well. Add the rest of the dry ingredients, apples and nuts. Pour into greased and floured pan (either tube, loaf or angel food cake pan). Bake for 1 1/2 hours. While still hot, wrap in foil.

SWEDISH APPLE CAKE

Jeanna Crowell

1 1/2 c. sugar
1/2 c. shortening (oleo and Crisco)
2 eggs
1/4 tsp. salt
1 tsp. vanilla
1 1/2 c. flour
1 tsp. soda
1 tsp. nutmeg
1 tsp. cinnamon
3 c. apples (chopped)
1/2 c. walnut meats

Blend the sugar and shortening; add eggs and vanilla. Put all the dry ingredients together and work in with the apples and nuts. It has no other moisture. Bake for 40 minutes at about 325°. Then put on topping and bake another 20 minutes.

TOPPING:
3 T. milk
2 T. oleo
1 1/2 c. brown sugar

Melt together in a pan, then pour over the cake in the oven. Serve plain or with whipped cream.

CHOCOLATE TOPPED DATE NUT CAKE

Darlene Fike

1 c. dates (finely sliced)
1 1/4 c. boiling water
1 tsp. soda
3/4 c. shortening
1 c. sugar
2 tsp. pure vanilla extract
2 eggs
1 1/2 c. cake flour
1/4 tsp. salt
1/3 c. chocolate chips (use a lot more)
1/2 c. nutmeats (chopped)

First put the dates in a bowl and pour the boiling water over them, add soda and let this get cold.

Cream the shortening and sugar together until fluffy. Beat in the eggs. Sift the flour, then measure; sift 3 times with the salt added. Fold alternately with the cooled date mixture. Pour into a greased and floured 8x12 inch glass baking dish. Sprinkle chocolate chips and nuts over the batter and bake in a 350° oven for 30 minutes. Normally takes 40 to 45 minutes until done or until the cake springs back when touched lightly. It serves 8 to 10 people. When you take it from the oven while very hot sprinkle sugar all over the top and leave it in the pan. You do not have to frost it.

DIABETIC DATE NUT CAKE

Sheryl Johnson Collins

1/2 c. butter
1 T. diabetic sweetener
1 egg
1 c. dates (sliced fine)
1 1/2 c. diabetic applesauce
1 c. pecans (coarsely chopped)
1/2 tsp. cinnamon
1/4 tsp. cloves
1 tsp. vanilla
2 c. flour
2 tsp. soda

Cream the butter, add egg, diabetic sweetener and vanilla which have been beaten together. Sift the dry ingredients together and add to the other mixture. After everything has been mixed, beat with electric mixer at medium high speed for several minutes until well blended. Turn into buttered loaf pan and bake at 350° for 1 hour.

MOIST DATE NUT CAKE

Erma (Mrs. Bert) Haggman

10 oz. dates (cut up)
1 c. hot water
1 1/4 c. flour
1 1/2 tsp. soda
1 c. margarine (softened)
1 c. sugar
1/2 tsp. salt
1 tsp. vanilla
1 egg
1 (6 oz.) pkg. chocolate chips
1 c. quick cooking oatmeal

Continued on next page.

MOIST DATE CAKE (Continued).

Combine the dates and hot water in a bowl and let stand while mixing batter. Sift the flour and soda; set aside. Combine the butter, sugar and vanilla until creamy, beat in the egg. Stir in the date mixture, flour mixture, oatmeal and half the chocolate chips. Turn into greased and floured 9x13 inch pan. Sprinkle the remaining chocolate chips on top and bake at 350° for 40 minutes or until done. Cool in the pan.

CHRISTMAS FRUIT CAKE (Julkaka) Blanche Nelson

1 c. brown sugar
2 c. butter
1 c. molasses
1/2 c. milk (more if needed)
1 lb. raisins
1 lb. currants
1 lb. nuts
3 1/2 c. flour (more if necessary for a stiff batter)
2 tsp. baking powder
4 eggs

Cream the butter and sugar. Add molasses. Add baking powder and flour alternately with the milk. Add the beaten eggs. Lastly, add fruit and nuts. Bake in a loaf pan in a 275° oven about 2 hours.

FRUIT CAKE Nina Garman Mainquist

1 c. butter or margarine
2 c. brown sugar (packed in a cup)
4 eggs
1/2 c. grape juice
3 T. lemon juice
1 tsp. vanilla
1/2 tsp. salt
2 tsp. cinnamon
1 tsp. each cloves, nutmeg and soda
1/2 c. walnuts (chopped)
1 c. dates (sliced)
1 c. candied fruit (chopped)
1 1/2 c. raisins
4 1/4 c. flour

Fit waxed paper into 2 loaf pans, 5x10x3 inch, and grease well. Cream the butter; add sugar, then beaten eggs. Add liquids, salt and soda. Sift flour and measure. Add spices and sift again. Toss fruits and nuts with enough flour to coat the fruit. Combine all the ingredients and mix well. Pour into greased pans. Bake at 275° about 2 hours.

Don't let your yearnings exceed your earnings!

HILMA'S FRUIT CAKE

Hilma Nelson Holmquist

1 1/2 c. sugar
2 eggs
3 T. honey
1/2 c. butter
Dash of salt
Liquid to equal 1 c. (using juice of 1 orange - juice of 1/2 lemon and prune juice to fill the cup)
3 1/2 c. flour
5 tsp. baking powder
1 c. raisins (with seeds)
1 c. seedless raisins
1 c. currants
1 small bottle maraschino cherries (cut)
1 c. figs
1 c. walnuts or pecans

Mix all the ingredients in the order given. Bake in loaf pans at 350° for 1 1/2 hours.

FRUIT COCKTAIL CAKE

Jeanette Hanson Norton

2 c. flour
1 1/2 c. sugar
2 scant tsp. soda
2 eggs
Pinch of salt
1/2 c. brown sugar
1/2 c. nuts
1 (No. 303) can fruit cocktail

Sift together the flour and sugar, soda and salt. Add brown sugar and nuts. Add eggs and cocktail (use juice and all). Beat well. Bake in a 9x13 inch pan well greased, at 350° for 45 minutes. A coconut frosting goes well with this.

FRUIT COCKTAIL CAKE

Carlene Carlson Hurtig

1 1/2 c. sugar
2 tsp. soda
2 c. fruit cocktail (do not drain)
2 c. flour
1/4 tsp. salt
2 eggs

Mix all together by hand until these 6 ingredients are well blended. Do not stir too hard or you will mash the fruit too much. Pour in a greased and floured 9x13 inch pan. Mix 1/2 c. brown sugar and chopped pecans or walnuts. Sprinkle this on top of the batter. Bake at 350° for 30 to 40 minutes. While still hot frost with icing.

ICING:
3/4 c. sugar
1/2 c. oleo
1/2 c. evaporated milk

Boil these 3 ingredients until it thickens a little. Remove from the heat and add 1 tsp. vanilla. Beat until slightly thickened. Pour over the warm cake and sprinkle with coconut. May be served with a little whipped cream on the top.

An act of kindness is well repaid!

FRUIT COCKTAIL CAKE

Jean (Mrs. James H.) Buoy
Sandra (Falk) Brown

1 1/2 c. sugar
2 eggs
1/2 c. cooking oil
1 (No. 303) can fruit cocktail
2 c. flour
1 tsp. salt
2 tsp. soda
1/2 c. coconut (optional)

Cream the eggs, sugar and oil together well. Add the sifted flour, soda and salt. Mix well. Then add the full can of fruit cocktail. Spread bottom of long baking dish with the coconut. Pour batter over the coconut and bake at 350° for 20 to 30 minutes. When cake is baked and still hot, spread with the following filling.

FILLING:

1 stick oleo
1/4 to 1/2 c. milk
3/4 c. sugar
1/2 c. nutmeats
1 tsp. vanilla

Mix together the oleo, sugar and milk. Boil about 1 minute. Remove from the heat, add nutmeats and vanilla. Spread on the cake.

STAINED GLASS FRUIT CAKE

Elaine Larson Mills

1 1/2 lbs. pitted dates
1 lb. candied cherries
2 lbs. walnut halves
2 c. flour (sifted)
1/2 tsp. salt
2 tsp. baking powder
4 eggs
1/2 c. dark corn syrup
1/4 c. brown sugar (packed)
1/4 c. corn oil

Grease an angel food cake pan. Line with greased waxed paper. Mix the fruits and nuts. Sift the dry ingredients. Mix eggs, corn syrup, sugar and oil. Gradually beat in the dry ingredients and pour over fruit mixture and mix. Firmly pack into pan and bake at 275° for about 2 hours or until the top appears dry. Cool in the pan. This may be baked in 2 (9x5x3) inch loaf pans.

Take a tip from nature:
Man's ears are not made to shut -- but his mouth is!

YULE CAKE — Eunice Sandine Haslam

1 1/2 c. whole Brazil nuts
1 1/2 c. walnut halves
1 pkg. dates
1/2 c. raisins
2/3 c. orange peel (optional)
1 c. maraschino cherries (drained)
3/4 c. flour
3/4 c. sugar
1/2 tsp. baking powder
1/2 tsp. salt
3 eggs (beaten until foamy)
1 tsp. vanilla (added to eggs)

Mix in a bowl the nuts, dates, raisins, orange peel and cherries. Sift over nuts and fruit mix until they are well coated the flour, sugar, baking powder and salt. Stir eggs and vanilla into nut-fruit-flour mixture until well mixed. Turn into a greased and waxed paper or foil lined pan (9 1/4 x 5 1/2 x 2 1/2 inch). Spread evenly in the pan and bake at 300° for 1 hour and 45 minutes to 2 hours. Cake must be cooled before slicing. Makes 1 (3 lb.) cake.

RHUBARB CAKE — Hazel (Mrs. Marvin) Engwall

1 1/2 c. white sugar
1/2 c. shortening or oleo
1 egg
1 c. sour milk
2 c. flour
1 tsp. soda
1/2 tsp. salt
2 c. rhubarb (finely cut)

Mix in the order given, folding in cut rhubarb last. Pour the batter into a greased and floured pan (9x13x2 inches). Sprinkle 1/3 c. sugar and 1 tsp. cinnamon over the cake before baking. Bake at 375° for 40 minutes or until done. Serve with whipped cream, ice cream or plain.

RHUBARB CAKE — Betty Nelson
Eleanor (Mrs. Everett) Hanson

1 1/2 c. raw rhubarb (cut fine)
1/2 c. butter or shortening
1 egg
1 c. sour milk or buttermilk
1 tsp. vanilla
1 1/2 c. dark brown sugar (packed)
1 tsp. salt
1 tsp. baking soda
2 c. flour

Cream sugar and butter. Add egg and salt. Stir in sour milk (add soda to sour milk), vanilla, and flour. Add the cut up rhubarb. Pour batter into oblong pan. Sprinkle mixture with 1 c. sugar and 1 tsp. cinnamon. Cut into batter and bake at 375° for 30 to 35 minutes.

STRAWBERRY CAKE — Ruth Hedstrom

1 pkg. white cake mix
1 box strawberry Jello
3 T. flour
1/2 c. oil
1/2 c. water

Mix and beat together for 2 minutes. Beat in 4 eggs and beat 2 minutes. Beat in 1/2 (10 oz.) pkg. strawberries (about 2/3 c. thawed). Bake at 350° for 30 minutes in 3 (8 inch) layer pans.

FROSTING:
Remaining strawberries
1 T. flour
1 stick oleo

Cook together until sort of thick (will look curdled). Cool, then add 1 box sifted powdered sugar. Spread on the cake. If too stiff, add a few drops of boiling water, but is best to get by without water as it makes the layers tend to slide off.

LOAF - LAYER - CUP CAKES

BACHELOR-BACHELORETTE CAKE (Wacky Cake) — Donna L. Hansen, Catherine Hanson Tebow, Shirley Johnson Dahl

1 1/2 c. flour
1 c. sugar
1 tsp. soda
3 T. cocoa (level)
1/2 tsp. salt
1 tsp. vanilla
1 T. vinegar
5 to 6 T. shortening (melted)
1 c. water

Sift the 5 dry ingredients together in an ungreased 9 inch pan about 2 inches deep. Make 3 indentations with a spoon. Fill in 1 indentation with vanilla, the second with vinegar and the third with melted shortening. Pour cold water over all and blend with a fork. Do not beat. Bake at 350° for 30 to 35 minutes.

BLACK DEVIL'S FOOD CAKE — Joanne (Mrs. Eugene) Russell

1/2 c. cocoa
1 c. hot water or strong hot coffee
1 1/2 c. all purpose flour (sifted)
3/4 tsp. salt
1 tsp. soda
1/4 tsp. baking powder
1/2 c. soft shortening
1 1/4 c. granulated sugar
2 eggs (unbeaten)
1 1/2 tsp. vanilla

Continued on next page.

BLACK DEVIL'S FOOD CAKE (Continued).

Set the oven at 350° to preheat. Grease, then line with waxed paper the bottom of 2 (8 inch) layer pans or use a 9x9x2 inch square pan. Combine cocoa and hot water. Stir to blend. Sift together the flour, salt, soda and baking powder. In a large bowl of the mixer cream the shortening, sugar and eggs on No. 5 speed for a few seconds,then on No. 10 speed for 5 minutes, scraping the bowl. Add vanilla, then flour mixture alternately with cocoa mixture while beating on No. 2 speed. Beat about 1/2 minute after each addition, scraping bowl as necessary. Add the flour mixture in 4 additions and cocoa mixture in 3. Total beating time for adding about 4 minutes. Turn into pans. Bake at 350° for 45 to 50 minutes until done. Cool and frost with your favorite icing. Optional: Sprinkle thickly with coconot or black walnuts.

CHOC-O-BAR CAKE — June Hanson Nyquist

2 c. flour
2 eggs
1 tsp. soda
1 stick margarine or butter
4 T. cocoa
2 c. sugar
1/2 c. milk
1 tsp. vanilla
1/2 c. shortening
1 c. water

Bring butter, shortening, cocoa and water to a boil. Pour over flour and sugar, then beat. Add eggs, milk, soda and vanilla. Beat again and bake at 375° for 20 minutes in an 11x17 inch pan. (Similar to brownies.)

FROSTING:

1 stick margarine
4 T. cocoa
6 T. milk
1 box powdered sugar
1 tsp. vanilla
1 c. nuts (chopped)

Bring butter, cocoa and milk to a boil. Pour over the powdered sugar and beat. Add vanilla and nuts. Beat until thick enough to spread on the cake.

CHOCOLATE CHIP CAKE — Mrs. James A. Almquist

1 pkg. dates (cut up)
1 tsp. soda
1 1/4 c. boiling water

Sprinkle soda over dates. Add boiling water and let cool.

Continued on next page.

CHOCOLATE CHIP CAKE (Continued).

3/4 c. shortening (Crisco) 2 eggs
1 c. sugar 1 tsp. vanilla
Cream together. Sift together:
1 1/4 c. plus 2 T. flour 3/4 tsp. salt
3/4 tsp. baking powder
Combine the creamed mixture with the dates, then add the flour mixture. Pour into an oblong cake pan.
Mix together:
1/2 pkg. chocolate chips 1/2 c. brown sugar
1/2 c. nutmeats
Sprinkle on top of the batter and bake at 350° for 30 to 40 minutes.

GERMAN SWEET CAKE Violet (Olson) Striano

1 bar German chocolate 4 egg yolks
1 c. boiling water 2 1/2 c. flour
1 c. shortening 1 tsp. baking powder
2 c. sugar 1 tsp. soda
1 tsp. vanilla 1/2 tsp. salt
Melt bar of German chocolate in 1 c. boiling water and let cool. Cream the shortening, sugar and vanilla. Add egg yolks and chocolate mixture alternately with 1 c. buttermilk and the sifted dry ingredients. Beat 4 egg whites until stiff peaks form. Fold into mixture. Pour into 3 (8 or 9 inch) round greased and floured cake pans. Bake at 350° for 35 to 40 minutes.

COCONUT PECAN FROSTING:
1 c. canned milk 1/4 lb. margarine
1 c. sugar 1 tsp. vanilla
3 egg yolks
Combine in a saucepan. Cook and stir over medium heat 12 minutes. Add 1 1/3 c. coconut and 1 c. chopped pecans. Beat until cool and thick enough to spread.

Do not say anything at any time that you would not say at all times!

GOOD MOIST CHOCOLATE CAKE

Erna (Mrs. Herb) Hedstrom

2 c. white sugar
2 1/2 c. flour
1 tsp. baking powder
5 T. cocoa
1/4 tsp. salt
2 eggs (unbeaten)
1 c. salad oil
1 c. buttermilk
1 tsp. vanilla
2 tsp. soda
1 c. hot water

Mix sugar, flour, baking powder, cocoa and salt. Dissolve the soda in the hot water. Add all the remaining ingredients. The batter will be thin. Bake at 350° for 30 to 40 minutes in a 9x12x2 inch pan.

MAYONNAISE CAKE

Carol (Mrs. Irwin) Johnson

2 c. flour
1 c. sugar
1/3 c. cocoa
1/3 tsp. salt
1 c. mayonnaise
1 c. warm water
1 tsp. vanilla
2 tsp. soda

Sift the dry ingredients together. Add the mayonnaise and water. Stir well and add vanilla. Bake in a 350° preheated oven for 25 minutes. Do not overbake. Use an oblong cake pan.

SOUR CREAM DEVIL'S FOOD CAKE

Irene (Mrs. Elmer F.) Johnson

1 1/2 c. sugar
1/2 c. butter
1 level tsp. soda
3/4 c. cocoa
3 eggs (separated)
2 c. flour
1 c. sour milk

Cream butter and sugar. Put enough hot water on the cocoa to make a paste and add to butter and sugar. Beat yolks and add. Pour a small amount of boiling water on the soda. Add. Add the flour and milk alternately. Beat whites and add last. Bake at 350° from 30 to 40 minutes.

WHITE CHOCOLATE CAKE

Anita (Hansen) Nelson

1/4 lb. white chocolate (1/2 c.)
1/2 c. boiling water
1 c. butter
4 eggs (separated)
2 c. sugar
1 tsp. vanilla
2 1/4 c. flour (scant - sifted)
1 tsp. baking powder
1 tsp. soda
1 c. buttermilk
1 c. pecans (chopped)
1 c. flaked coconut

Continued on next page.

WHITE CHOCOLATE CAKE (Continued).

Melt the white chocolate in water and cool. Cream together butter, egg yolks and sugar. Add melted chocolate and vanilla. Add flour, baking powder and soda alternately with buttermilk. Fold in, not too stiffly beaten egg whites. Stir in pecans and coconut. Bake in 3 layers or 1 (9x13 inch) and 1 (9x9 inch) pan. Bake for 30 to 35 minutes. 350°

ICING:
1 (8 oz.) pkg. Philadelphia cream cheese
1 stick butter
2/3 box powdered sugar

Both the cake and the icing freeze well.

BURNT SUGAR CAKE — Hildur (Mrs. Floyd) Nolan

2 c. sugar
1/3 c. boiling water
2 1/2 c. flour
3 tsp. baking powder
1 tsp. vanilla
1/2 c. butter or margarine
1/2 tsp. salt
2 eggs
1 c. milk
4 T. burnt sugar syrup

Put 3/4 c. sugar in a heavy skillet over low heat and stir until melted to a deep brown color. Remove from the heat, add the boiling water slowly while stirring. Prepare cake batter in the usual manner, then add the 4 T. burnt sugar syrup and bake at 350°.

Ice with a powdered sugar frosting using the remainder of the syrup as part of the liquid required for the icing.

BURNT SUGAR CAKE — Lorraine Nelson Lewis

Burn 1/2 c. sugar in a skillet. Add 1/2 c. water and boil to a syrup, not too long.

1 1/2 c. sugar
1/2 c. shortening
2 eggs (separated)
2 1/2 c. flour
2 tsp. baking powder
1 c. water
1 tsp. vanilla

Cream the shortening and sugar, add egg yolks and beat. Sift together dry ingredients and add alternately with water. Add the vanilla. Add burnt sugar and fold in the stiffly beaten egg whites. Bake in a 375° oven for 30 minutes. Makes 2 large layers.

Deeds count — not boasting words.

BUSY DAY CAKE — Lonnie Veteto

4 T. shortening
1 3/4 c. cake flour (sifted)
1 c. sugar
2 1/2 tsp. baking powder
1/2 tsp. salt
1 egg (unbeaten)
3/4 c. milk
1 tsp. vanilla

Stir the shortening to soften. Sift in the dry ingredients. Add egg, half the milk and mix until all the flour is dampened. Then beat vigorously 2 minutes. Add the remaining milk, and the vanilla. Beat 2 minutes longer. Bake in a greased or paper lined 9x9 inch pan in a 375° oven about 30 minutes. This is a good cake to use for strawberry short cake.

HOT MILK CAKE — Jackie (Mrs. Reggie) Reed

5 eggs
2 c. sugar
2 tsp. baking powder
2 c. flour (sifted)
1 tsp. vanilla
1 c. hot milk
1 tsp. butter or margarine

Preheat the oven to 350° or 325° for glass pans. Beat the eggs until creamy in a large bowl. Add sugar and beat well. Add 2 tsp. baking powder and sifted flour, then beat well. Add the vanilla and mix. Add milk in which margarine has been melted and bake in a greased and floured pan until done.

Good as strawberry shortcake, Bundt cake with sugar glaze and decorated with maraschino cherries. Quick and easy to make.

LEMON CAKE — Mary Nell Larson DeBlois

1 box lemon velvet cake mix
1 box instant lemon Jello pudding mix
4 eggs
3/4 c. salad oil
3/4 c. water

Mix all ingredients together and beat for 10 minutes. Bake at 350° for 40 minutes in an ungreased 9x13 inch pan. When done, poke full of holes with a fork and cover with the following icing.

ICING:
1/3 c. orange juice
2 c. powdered sugar (sifted)
2 T. salad oil

Do not try to take the credit to yourself that is due to others!

EASY CAKE

(•) Mrs. Ed. Johnson
Elvie (Mrs. Arne) Johnson

1 c. sugar
3 T. butter
1 egg
1 c. milk
2 c. flour
2 tsp. baking powder
Vanilla

Cream the sugar and butter. Add egg to the side in the same bowl and beat slightly before adding to first mixture. Add the other ingredients and beat. Pour batter into a loaf pan and bake in a medium oven until the cake springs back to touch. Serve warm with a sauce or cool it and frost. Serve it while fresh.

SNOW CAKE

Leona Segerhammar

3/4 c. butter
2 c. sugar
3 c. cake flour
3 tsp. baking powder
Salt
1 1/3 c. milk
1 tsp. vanilla (in the milk)
4 egg whites

Cream together the butter and sugar. Sift together the cake flour, baking powder and salt. Add flour mixture and milk mixture alternately to creamed butter-sugar mixture, starting with the flour and ending with flour. Beat 4 egg whites stiff and fold into the batter. Bake at 350° about 1/2 hour.

CREAMY WALNUT CAKE

Eula Falk Thompson

2 c. flour (sifted)
1 tsp. salt
3 tsp. baking powder
1/2 c. sugar

Sift together into a large bowl. Add:

1 c. brown sugar (firmly packed)
3/4 c. milk
1/2 c. shortening

Mix enough to dampen the flour, then beat for 2 minutes. Add:

2 eggs
1/4 c. milk
1/4 tsp. maple flavoring
1/3 c. walnuts (finely chopped)

Beat 1 minute and bake in a 375° oven. This should be baked on a sheet cake pan. When cool, frost with the following:

2 T. shortening
2 T. butter
1/8 tsp. salt
1 egg yolk

Add 3 1/2 c. sifted powdered sugar alternately with 4 to 6 T. warm milk and 1 tsp. vanilla.

Be generous with praise and slow to censure.

WHITE CAKE — Vera Johnson Sollenberger

1/2 c. shortening
2 1/2 c. flour (sifted)
1 1/2 c. sugar
4 tsp. baking powder
1 tsp. salt
1 c. milk
1 tsp. vanilla
2 eggs

Put the shortening in a bowl. Sift the dry ingredients into bowl. Add 2/3 c. milk and the vanilla. Beat 2 minutes. Add the remaining milk and eggs. Beat 2 minutes, then bake at 350° for 25 minutes in 2 (9 inch) pans.

WHITE CAKE — (•) Mrs. Victor Nelson

1 1/2 c. sugar
1/2 c. Crisco
1 c. water
2 1/2 c. flour (sift once, then measure)
2 1/2 tsp. baking powder
1/4 tsp. salt
4 or 5 egg whites
1 tsp. vanilla

Cream the sugar and Crisco. Add all the water, then add 2 c. flour and beat well. Add the remaining 1/2 c. flour, baking powder, salt and vanilla. Fold in the stiffly beaten egg whites last. Bake at 350° for 25 to 30 minutes. Makes 2 layers.

CUP CAKES — Esther and Alphild Larson

1 1/2 sticks Imperial margarine
1 c. sugar
2 eggs
2 c. flour (sifted)
1/2 tsp. salt
1/2 tsp. baking powder
1/2 tsp. soda
1 tsp. vanilla
1/2 c. milk
1/2 c. nuts (optional)

Place the eggs, sugar and margarine in the mixer. Beat for about 10 minutes, then add alternately the milk and flour mixed with salt, soda and baking powder. Add vanilla and nuts. Bake in muffin tins for 20 minutes at 375°.

It is wiser to bear a single injury in silence than to provoke a thousand by flying into a rage!

SPICE CAKES

APPLESAUCE CAKE — Lula (Mrs. Gilbert) Larson

1/2 c. butter
1 c. sugar
2 eggs (beaten)
1/2 tsp. salt
1 tsp. soda
1/2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. cloves
1 3/4 c. flour
1 tsp. vanilla
1 1/2 c. applesauce
1 c. raisins (chopped)
1 c. nuts (chopped fine)

Cream the sugar and shortening. Add the beaten eggs. Sift the dry ingredients together and add alternately with the applesauce. Add raisins and nuts last. Bake at 350° for 1 hour.

APPLESAUCE CAKE — (*) Mrs. B. W. Vincent

1 c. sugar
1 c. unsweetened applesauce
1 c. raisins
1/2 c. nuts
1/2 c. butter
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
2 c. flour
1 tsp. soda (in the applesauce)
(No eggs)

Blend the sugar and butter. Add the applesauce and soda. Sift the dry ingredients and add with the raisins and nuts. Bake in an 8x10 inch pan at 350° for about 30 minutes.

Good frosted with a cooked brown sugar, cream and vanilla frosting.

APPLESAUCE CAKE — Mary (Mrs. Richard) Olson

1/2 c. shortening
1 c. sugar
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
1/2 tsp. salt
1 c. raisins
2 eggs
1 tsp. soda
1 c. applesauce
1/2 c. nuts
2 c. flour
1 tsp. baking powder

Cream the sugar and shortening. Add the applesauce, spices and soda. Mix flour and baking powder and add to the cake. Fills a large loaf pan. Bake at 350° for 50 to 60 minutes.

Honesty is STILL the best policy!

CARROT CAKE — Lucille (Mrs. Leon) Johnson

2 c. sugar
1 c. cooking oil
3 eggs
2 c. flour
2 tsp. soda
2 tsp. cinnamon
1 tsp. allspice
1/2 tsp. salt
1 flat can crushed pineapple (with juice)
2 c. carrots (grated)
1 c. walnuts (chopped)

Combine the sugar with the oil, then add eggs 1 at a time, beating well after each addition. Combine the flour, salt, soda, cinnamon and allspice.

Fold the two mixtures together and add the pineapple, carrots and nuts. Bake in a 9x13 inch or 3 layer cake pans at 350° for 25 to 30 minutes.

CARROT CAKE DELIGHT — Vera Johnson Sollenberger

1 1/2 c. cooking oil
2 c. sugar
4 eggs (beaten)
2 c. flour
1 tsp. salt
2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. soda
1 tsp. baking powder
3 c. carrots (grated or ground)
1 c. nuts (chopped)
1 c. raisins
1 c. dates (chopped)
1 tsp. vanilla

Mix the oil, sugar and eggs until smooth. Add flour, carrots, soda and baking powder. Add the remaining ingredients and bake at 300° for 1 hour.

ICING:
1 box powdered sugar
1 stick margarine
1 (3 oz.) pkg. cream cheese

Beat until fluffy. Add 1 tsp. vanilla and spread on the cake.

CHOCOLATE CHIP APPLESAUCE CAKE — Doris (Mrs. Lyle) Bergstrom

1 1/2 c. sugar
1/2 c. shortening
2 eggs
1 (No. 303) can applesauce
1 tsp. vanilla
2 c. flour (sifted)
1/2 tsp. salt
1 1/2 tsp. soda
2 T. cocoa (optional)

Cream the sugar, shortening and eggs together. Add applesauce, vanilla, flour, salt, soda and mix well. Pour into a greased and floured 9x13 inch cake pan. Over batter sprinkle 1 (6 oz.) pkg. chocolate chips, 1 small pkg. chopped pecans and sprinkle sugar lightly over the top. Bake at 350° for 35 minutes.

OATMEAL CAKE

Aileen Nelson Carlgren
Betty Nelson

1 c. oatmeal
1 1/4 c. boiling water
1 stick oleo
1 c. sugar
1 c. brown sugar
2 eggs
1 tsp. soda
1/4 tsp. nutmeg
1 tsp. cinnamon
1 1/2 c. flour

Combine the oatmeal, boiling water and oleo. Let this stand for 20 minutes. Then add the remaining ingredients and mix - but do not beat.

Bake in a 9x12 inch greased pan at 350° for 25 minutes.

FROSTING:

6 T. oleo
1/4 c. canned milk or 1/4 c. cream
1/2 c. sugar or 1/2 c. brown sugar
1 c. coconut and nuts

Spread over the hot cake. Put under the broiler until the mixture bubbles all over. Watch it carefully as it burns easily.

PRUNE CAKE

Mrs. Eugene O. Johnson

1 c. Wesson oil
1 1/2 c. sugar
3 eggs
2 c. flour
1 tsp. soda
1 c. buttermilk
1 c. prunes (cooked - chopped)
1 tsp. cinnamon
1 tsp. allspice
1 tsp. vanilla
1 tsp. salt
1 c. nuts (chopped)

Mix ingredients in the order given. Bake in a 9 1/2 x 13 inch pan at 350° for approximately 40 minutes.

TOPPING FOR PRUNE CAKE:

1 stick butter
1 c. sugar
1/2 c. buttermilk
1/2 tsp. soda
1 T. corn syrup

Melt the butter and mix the other ingredients in order. Simmer slowly while the cake is baking and stir occasionally until thick.

PUMPKIN CAKE

Phyllis Olson Harris

1 c. shortening
3 eggs
2 c. pumpkin
1 tsp. vanilla
3 c. sugar
3 c. flour
1 tsp. soda
1 tsp. nutmeg
1 tsp. allspice
1 tsp. cloves
1 tsp. cinnamon
1/4 tsp. salt

Continued on next page.

PUMPKIN CAKE (Continued).

Cream the shortening, eggs, pumpkin and vanilla. Sift and add the other ingredients to the creamed mixture. Bake in a tube pan at 350° for 1 hour and 15 minutes.

SPICE CAKE — Eula (Mrs. V. C.) Hurtig Sr.

2 c. brown sugar
1/2 c. butter or shortening
1 c. sour cream
1/2 c. water
5 egg yolks (well beaten)
1 tsp. cloves or allspice
2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. soda dissolved in 2 drops of water
3 c. flour (sift several times)
1 c. raisins
1 c. nutmeats

Mix in the order given. Bake in a moderate oven about 45 minutes or until the cake draws from the sides of the pan.

Buttered or oiled paper prevents the cake from breaking when taken from the pan.

ZUCCHINI SQUASH CAKE — Shirley Johnson Dahl

3 c. squash (grated)
3 c. sugar
1 c. nuts (chopped)
1 1/2 c. oil
1 1/2 tsp. cinnamon
4 eggs
1 tsp. soda
1/2 tsp. salt
2 tsp. baking powder
3 c. flour

Grate the squash very fine. Grease and flour a tube or Bundt cake pan. Mix the squash, sugar, oil and eggs. Combine the dry ingredients and mix together. Beat. Bake 1 1/2 hours at 300°. Cool before turning out.

CREAM CHEESE FROSTING:

1 (3 oz.) pkg. cream cheese
2 c. powdered sugar
1 tsp. vanilla
1/4 lb. soft margarine

Beat together and use all of the frosting.

An expressway interchange is called a clover leaf -
Because you are lucky if you get where you are going!

TUBE CAKES

ANGEL FOOD TORTE

(•) Mrs. Lewis Elmborg

1 c. cake flour
1 1/2 c. sugar
1 3/4 c. egg whites
2 tsp. cream of tartar
1/2 tsp. salt
1 tsp. vanilla
1/2 tsp. lemon

Sift the flour and sugar 4 times. Preheat the oven to 350°. Beat egg whites till foamy, add salt and cream of tartar and beat until very stiff. Fold in the flour mixture, using a wire whip. Add the flavorings with flour mixture. Bake 30 minutes, invert and cool. Then cut crosswise into 3 layers. Put between layers and on top the filowing icing.

ICING:

1 T. gelatin
2 c. milk
3 egg yolks
1/2 c. sugar
Salt
1 T. cornstarch
1 T. vanilla
1 c. whipped cream

Soak the gelatin in 1/4 c. cold water. Heat the milk. Beat egg yolks and sugar. Mix cornstarch with a little cold milk. Add all to the hot milk and cook until it is like thick cream. Remove from the stove and add the gelatin. Cool until thick. Stir and add vanilla and whipped cream.

Ice the cake and decorate with cherries and broken walnuts.

CHOCOLATE ANGEL FOOD CAKE

Anges Nelson Sack

1 1/4 c. egg whites
1 1/2 c. sugar
2/3 c. Swans Down cake flour
1/2 c. cocoa
1 level tsp. cream of tartar
A small pinch of salt
1 tsp. vanilla

Beat the egg whites with cream of tartar and salt until stiff enough to form soft peaks, but still moist and glossy.

Fold in the sifted sugar. Sift flour and cocoa together; fold in carefully with the vanilla. Bake at 350° for 45 minutes. Use an ungreased angel food pan.

BUNDT CAKE

Anna (Mrs. Arthur) Johnson
Mable (Isaacson) Hyde - Erna (Mrs. Herb) Hedstrom

1 large box yellow cake mix
1 pkg. vanilla instant pudding
3/4 c. cooking oil
4 eggs
3/4 c. water
1 tsp. vanilla
1 tsp. butter flavoring

Continued on next page.

BUNDT CAKE (Continued).

Combine the cake mix, pudding, cooking oil and water in a bowl. Add the eggs 1 at a time. Beat 8 minutes at the highest speed. Add the vanilla and butter flavoring. Grease an angel food or a Bundt pan.

NUT FILLING:
1/2 c. nuts (chopped)
1/4 c. sugar
2 tsp. cinnamon

Combine all ingredients, put a few nuts in the bottom of the pan. Pour a little batter over the nuts. Add a layer of the nut mixture, then batter, nut mixture and top with batter. Bake at 350° for 40 to 45 minutes. Remove from the oven. Place on a cake rack to cool for exactly 8 minutes. Turn out of the pan and frost.

FROSTING:
1 c. powdered sugar
3 T. milk
1/2 tsp. vanilla
1/2 tsp. butter flavoring

Combine and frost the cake.

CHOCOLATE BAR CAKE — Karen (Mrs. Mike) Johnson

1 (9 oz.) chocolate bar
1 (5 1/2 oz.) can chocolate syrup
2 sticks margarine
2 c. sugar
4 eggs
1 tsp. vanilla
2 1/2 c. flour
1/2 tsp. soda
1 c. buttermilk

Melt the chocolate bar and syrup together in a double boiler over simmering water. Do not let top of the double boiler touch the water. As soon as all is stirred together, remove the pan from the heat, but leave the chocolate over hot water so it will stay a liquid. Put margarine in large mixing bowl. Beat until soft and cream in sugar until light and fluffy.

Add eggs 1 at a time, putting in the vanilla with the last egg. Stir the soda into the buttermilk and add it to the batter in thirds, alternately with the flour. Stir in the chocolate mixture until well blended.

Butter a Bundt or tube pan and dust lightly with flour. Knock out the excess -- too much makes a tough crust. Pour in the pan. Bake at 325° for 1 hour and 15 minutes. Let cool 1/2 hour, then turn out onto rack to finish cooling. Really needs no frosting.

However unfortunate we may think we are - there is always someone worse off than ourselves!

CHOCOLATE CROWN TURNABOUT CAKE — Esther (Mrs. Leonard) Jording

1 pkg. yellow cake mix
1 1/3 c. water
1/2 c. margarine (softened)
3 eggs
1 pkg. coconut pecan or coconut almond frosting mix
1 env. pre-melted chocolate (1 oz.)

Grease and flour a tube pan. Combine cake mix, water, margarine, eggs and beat well. Reserve 2 c. batter. Pour the rest into pan. To the reserved batter add the dry frosting and the chocolate. Blend well. Spread over batter in the pan. Bake at 350° for 50 to 60 minutes. Cool 15 minutes, then remove from the pan and cool completely.

LEMON POUND CAKE WITH CHOCOLATE GLAZE — Lillian Hultquist Moser

1 pkg. white cake mix (Duncan Hines DeLuxe 2 layer)
4 eggs
1 c. water
1/2 c. oil
1 pkg. lemon instant pudding mix
2 T. cocoa
1 T. plus 2 tsp. water
1 T. shortening
1 T. corn syrup
1 c. confectioners' sugar

Blend the cake mix, eggs, water, oil and pudding mix in a large bowl. Beat at medium speed for 2 minutes. Spread this batter in a greased and floured 10 inch tube pan. Bake at 350° for 45 to 50 minutes or less.

To prepare the chocolate glaze mix cocoa, water, shortening and corn syrup in a small saucepan. Cook and stir over low heat until shortening melts and the mixture is smooth. Remove from the heat; beat in the sugar. If the mixture is too thick to pour easily, add a little more water.

Cool the cake right side up about 15 minutes, then remove from the pan, leaving cake right side up.

Pour the chocolate glaze over the top of the cake and let it run down the sides.

SUNSHINE CAKE — Lillian (Mrs. Ivan) Bergstrom

5 egg yolks
1/2 c. cold water
1 1/2 c. sugar
1 tsp. baking powder
1 1/2 c. cake flour
1/4 tsp. salt
1 tsp. vanilla
5 egg whites
3/4 tsp. cream of tartar

Continued on next page.

SUNSHINE CAKE (Continued).

Beat the egg yolks with mixer until thick and lemon colored. Add water slowly and continue beating. Add sugar gradually and beat thoroughly. Add flour sifted with the baking powder and salt. Mix until smooth. Stir in the vanilla. Beat egg whites until foamy. Add the cream of tartar and beat until stiff. Fold into cake batter. Bake in an ungreased tube pan in a moderate oven (325 to 350°) for 50 to 60 minutes. Invert the pan to cool. Remove cake and spread with a favorite frosting.

SYRUP SPONGE CAKE — Lenita Bergstrom McClintock

1 1/2 c. sugar
1/2 c. water
6 egg whites
1/4 tsp. salt
6 egg yolks
1 T. lemon juice
1/2 lemon (juice and grated rind)
1 1/4 c. cake flour

Boil the sugar and water until it threads. Beat egg whites and salt until stiff. Pour syrup onto whites slowly, beating constantly. Cool.

Beat egg yolks until thick. Add lemon juice and rind and beat again. Add yolk mixture to egg whites. Mix; gradually add the flour. Pour into an ungreased pan and bake at 350° for 45 to 50 minutes.

TUNNEL OF FUDGE CAKE — (P) Irma (Mrs. Arnold) Wuertz

1 1/2 c. butter
6 eggs
1 1/2 c. sugar
2 c. flour
1 pkg. Fudge frosting mix (2 layer size)
2 c. walnuts (chopped)

Cream the butter in a large mixer bowl at high speed of the mixer. Add eggs 1 at a time, beating well after each.

Gradually add sugar, continue creaming at high speed until light and fluffy. By hand stir in the flour, frosting mix and walnuts until well blended. Pour the batter into a greased and floured 10 inch Bundt pan to bake at 350° for 60 to 65 minutes. (Since the cake has a soft fudgy interior, test for doneness after 60 minutes by observing dry, shiny brownie-type crust.)

For variation of this cake you may substitute a package of Butter pecan frosting mix and 2 c. chopped pecans in place of the frosting mix and nuts listed in the ingredients.

Why do they call it "Tax returns" when so little does?

PAN COAT — Arelia (Mrs. Harold) Nelson

1 c. Spry or Crisco
1/2 c. flour

Mix until smooth in an electric mixer. Keep in a covered dish for handy use at all times.

Use for greasing cake pans, baking sheets, casseroles, etc. Gives even brown crust and prevents sticking. Need not be refrigerated.

ICINGS

BUTTER CREAM FROSTING — Mary Hanson Larson

1 lb. box powdered sugar
1/2 c. vegetable shortening
3 T. and 1 tsp. milk
1/2 tsp. vanilla
1/4 tsp. almond flavoring
1/8 tsp. salt

Mix all together with an electric mixer. More milk may be added. This can be used to frost a cake or use to decorate. May store in the refrigerator for weeks.

FOOL PROOF FROSTING — Lucille (Mrs. Leon) Johnson

1/2 c. brown sugar
1/2 c. white sugar
1/2 c. cream (canned milk may be used)
1 c. chocolate chips or 1/2 c. caramel chips and 1/2 c. chocolate chips

Combine the sugars and cream. Boil for 1 minute. Add the chips and beat a few seconds. Pour on cake. If making only half the recipe, still boil 1 minute. This is enough to frost a 9x13 inch cake.

MOCHA FROSTING — (•) Mary Sandine

1 1/2 c. powdered sugar
1 1/2 T. butter
1 1/2 T. cocoa
3 T. strong coffee
1/4 tsp. salt

Cream the butter and sugar. Add cocoa, coffee and salt. Stir until smooth.

Some people swell under responsibility — others grow.

NEVER FAIL MINUTE - BOIL FUDGE FROSTING

Gladys (Mrs. Lawrence) Olson

2 oz. chocolate (finely cut)
1 1/2 c. sugar
7 T. milk
2 T. Spry
2 T. butter
1 T. corn syrup (white)
1/4 tsp. salt
1 tsp. vanilla

Combine all the ingredients except the vanilla in a saucepan. Bring slowly to a full rolling boil, stirring constantly. Boil briskly 1 1/2 minutes. Cool to lukewarm. Add vanilla and beat until thick enough to spread.

ROYAL FROSTING

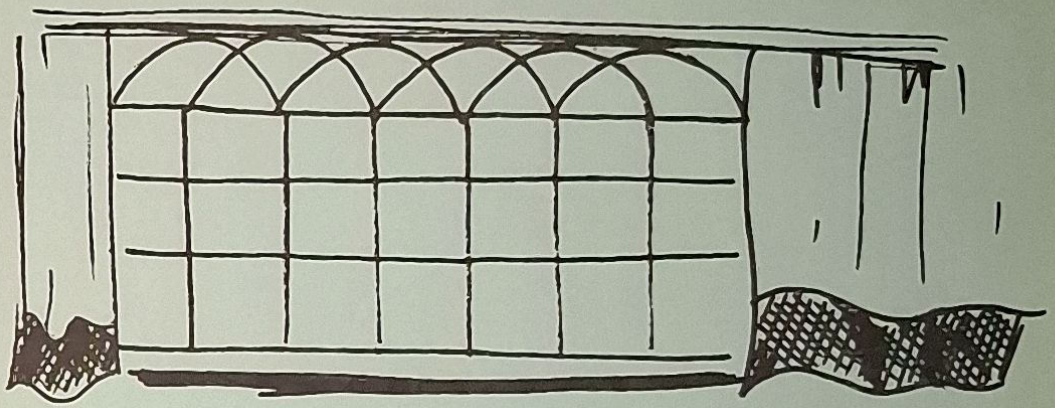
Thelma Holdren

4 egg whites (at room temperature)
1 tsp. cream of tartar
1 c. Crisco
1 lb. powdered sugar
2 T. boiling water
2 T. lemon juice
1 lb. powdered sugar

Blend the first 4 ingredients in a large mixer bowl until the sugar is moistened. Beat at high speed until light and fluffy. Add water, lemon juice and sugar. Beat again until light and fluffy. It is ready to use. May be stored in an air tight container in the refrigerator as long as it lasts.

• • • • •

Candy



CANDIES

BON-BONS

Hannah B. Hansen

1/2 lb. graham cracker crumbs
1 lb. powdered sugar
2 sticks oleomargarine
1/2 c. peanut butter
1 c. nuts
1 tsp. vanilla
2 pkgs. chocolate chips
1/2 bar Paraseal wax

Melt the oleo and peanut butter. Mix all together and make into balls. In a double boiler melt the 2 pkgs. chocolate chips and the paraffin. Dip the balls into this mixture and put them on waxed paper.

CARAMEL CORN

Mary Nell Larson DeBlois

2 c. brown sugar
1/2 c. white syrup
8 qts. popped corn
2 sticks margarine
Pinch of cream of tartar
1 tsp. soda

Mix the brown sugar, syrup, margarine and cream of tartar together and boil 5 minutes. Add 1 tsp. soda and stir well. Pour over the popped corn and mix well. Bake at 250° for 1 hour, stirring every 10 minutes.

CHOCOLATE BON BONS

Laura Johnson Otte

1/2 c. sugar
1/2 c. enriched flour (sifted)
A few grains of salt
2 T. butter
2 egg yolks
1 c. milk
1 c. semi-sweet chocolate pieces
1 c. walnuts (finely chopped) or
1/2 c. chocolate decorettes

Mix the sugar, flour and salt. Add butter, egg yolks and milk. Cook in a double boiler, stirring constantly until thick enough to hold shape. Add chocolate and stir until melted. Chill.

Drop from tsp. into nuts or decorettes. Form balls and chill. Makes 30.

CHOCOLATE SAUSAGE

(P) Irma (Mrs. Arnold) Wuertz

1/2 lb. German sweet chocolate
1 egg (unbeaten)
1/2 c. almonds
Powdered sugar

Continued on next page.

CHOCOLATE SAUSAGE (Continued).

Melt the chocolate in a double boiler and add egg. Stir until smooth. Add nuts which have been blanched and sliced. Pile on buttered plate. When cool, form into shape of a sausage, adding powdered sugar if necessary. Let stand until firm. Slice like sausage (thin). This becomes cool and firm more rapidly if placed in the refrigerator a short while.

COCOA FUDGE — Regina Tornquist

3 T. cocoa
3 c. white sugar
1 c. milk
Butter the size of an egg

Cook until this forms a soft ball, (when tried in cold water). Remove from the fire. Add 1/2 tsp. vanilla and beat until creamy. Nuts can be added, then pour into a buttered pan.

DIVINITY — Floyd Nolan

2 c. sugar
1/2 c. light corn syrup
1/2 c. cold water
1 tsp. vanilla
2 egg whites (stiffly beaten)
1 c. nut meats (broken)

Combine the sugar, syrup and water. Stir over low heat until the sugar dissolves. Cook to light crack stage or 270°. Slowly pour over egg whites, beating constantly with slotted spoon or rotary beater. Add vanilla and beat until the mixture holds its shape. Add nuts and spread in a greased pan to cool. Cut into squares.

SEA FOAM:

Make same as above, substitute dark syrup for the light syrup.

FANTASY FUDGE — Lorna Bergstrom Waite

3/4 c. sugar
3/4 c. butter or oleo
2/3 c. evaporated milk
1 (12 oz. pkg. sweet chocolate pieces (2 c.)
1 (7 oz.) jar marshmallow creme
1 c. nuts (chopped)
1 tsp. vanilla

Combine the sugar, butter and milk. Bring to a boil, stirring constantly. Boil for 5 minutes. Remove from heat, stir in the chocolate pieces until melted. Add marshmallow creme, nuts and vanilla until well blended. Pour into a 9x13 inch pan to cool. Cut into squares.

FUDGE — Evelyn Crowell

2 1/4 c. granulated sugar
1/2 stick oleo (1/4 c.)
3/4 c. evaporated milk
7 oz. marshmallow creme
1 1/2 pkgs. semi-sweet chocolate chips (6 oz. pkgs.)
1/2 to 3/4 c. nuts (chopped)

Bring the sugar, oleo, milk and marshmallow creme to a boil in a heavy pan. Boil 4 minutes, stirring constantly. Remove from the heat. Add the chocolate chips. Stir until the chips are melted. Add nuts and pour into a buttered dish. Cool, then chill. Cut into squares.

MARSHMALLOW CREME FUDGE — Alphild Elmborg Simonson, Betty Nelson

4 c. sugar
1 large can evaporated milk
1/4 c. butter or margarine
1 (10 oz.) jar marshmallow creme
1 c. nuts (chopped)
2 (6 oz.) pkgs. chocolate chips
1 tsp. vanilla

Bring the sugar, milk and butter to a boil. Boil rapidly for 11 minutes, stirring occasionally. Remove from the heat, then add the marshmallow creme, nuts, chocolate chips and vanilla. Stir until marshmallow creme and chocolate chips are melted. Pour into a 9x12 inch buttered pan. Use semi-sweet chocolate chips.

JELLO POPCORN BALLS — Darlene Fike

Pop about 3 batches of popcorn. Put into a saucepan:
1 c. light Karo syrup
1/2 c. sugar
Dash of salt

Bring to a full boil, remove and add 1 pkg. Jello (any flavor). Stir and pour over the popcorn. Mix well and form into balls. This never fails. Yields 2 dozen.

PEANUT BRITTLE — Myrtle (Mrs. Carl) Florell, Carol (Mrs. Irwin) Johnson, Mrs. Edward K. Johnson-Alphild Elmborg Simonson

1 c. sugar
1/2 c. white corn syrup
1/2 c. water
1 tsp. soda
1 tsp. butter
1 c. raw peanuts
1/ 2 tsp. vanilla

Continued on next page.

PEANUT BRITTLE (Continued).

Cook the sugar, syrup and water to the soft ball stage. Add the peanuts, continue cooking until a light brown color. Give the hard crack test.

Remove from the fire, add vanilla, soda and butter, mixing the ingredients well. Pour into oiled pan, spreading candy as thin as possible.

The peanuts scorch easily. Use a heavy pan and stir constantly. If you like a lot of peanuts, use 1/2 package or approximately 2 c.

PENUCHE CANDY — Esther Niswender

2 c. brown sugar
1/3 c. cream or milk
1 T. butter or oleo
3/4 c. nuts (chopped)
1 tsp. vanilla

Put the sugar, milk and butter in a saucepan. Boil with as little stirring as possible until it makes a soft ball when tested in water. Take from the fire, add nuts and vanilla. Stir until creamy. Pour into a buttered pan.

PEPPERMINT CANDY — Jeannette Hanson Norton

1 lb. powdered sugar
1/4 lb. butter
1 tsp. peppermint
Food coloring

Mix the butter and 1/2 lb. powdered sugar with a pastry blender. Add the rest of the powdered sugar. Knead and form into a roll. Cut into mints.

POPSICLE (Non-drip) — Denise Veteto

1 pkg. Jello
1 pkg. Kool-Aid
2 c. hot water
1 c. sugar

Dissolve the Jello and Kool-Aid in hot water. Stir all together. Add 1 qt. water. Fill popsicle molds or ice cube trays with sticks in them. Store rest in the refrigerator and use as needed.

RED CINNAMON CANDY — Ruth Ann Larson

2 3/4 c. sugar
3/4 c. light corn syrup
3/4 c. water
1 tsp. cinnamon oil
1 tsp. red food coloring

Combine sugar, syrup and water. Boil to the hard crack stage. Remove from heat, add cinnamon, oil and food coloring. Pour into a greased 9x13 inch pan. Cool and break into serving pieces.

SEA FOAM CANDY — Alma Olson

3 c. brown sugar
1 scant c. water
1 T. vinegar
Pinch of salt
2 egg whites (beaten)
1 tsp. vanilla
1 c. nuts

Combine the brown sugar, boiling water and vinegar in a saucepan. Boil until it spins a thread. Add the salt. Pour over beaten egg whites in a thin stream and continue beating. Add vanilla and chopped nuts. Drop by tsp. onto waxed paper.

DELICIOUS CREAM TAFFY — (*) Mrs. Enoch Anderson

1 c. granulated sugar
1/2 c. molasses
1 c. sweet cream
1 rounding T. butter

Boil these ingredients over a quick fire, stirring all the time. Cook until it hardens by dropping a little in a cup of cold water.

RECIPE FOR HAPPY HOLIDAY SEASON

Submitted by Arelia (Mrs. Harold) Nelson

1 c. friendly words
2 heaping c. understanding
4 heaping tsp. time and patience
Generous pinch of warm personality
Dash of humor

Measure the words carefully. Add heaping cups of understanding. Use generous amounts of time and patience. Cook with electricity on front unit. Keep temperature low --- do not boil. Add generous pinch of warm personality and a dash of humor. Season to taste with spice of life. Serve in individual molds.

(Anonymous)

. . . . .

ADDITIONAL RECIPES

Casseroles

CHICKEN CASSEROLES

CHICKEN CASSEROLE

Elvie (Mrs. Arne) Johnson

1 chicken
Flour
Shortening
3 T. Worcestershire Sauce
1/4 c. onion (chopped)
2/3 c. catsup
1/4 c. brown sugar
Water (as needed)

Roll the chicken pieces in flour and brown in the shortening in a skillet. Make a sauce of the remaining ingredients. Place the chicken in a casserole and pour the sauce over it. Bake in the oven at 350° for approximately 1 hour or until the chicken is tender.

CHICKEN CASSEROLE

Lucille (Mrs. Dean) Engwall

2 1/2 c. chicken (cooked - cut up)
5 eggs (hard boiled)
1/2 c. cracker crumbs
1 c. mushrooms (sliced)
4 c. butter or chicken fat
4 T. flour
1 tsp. salt
1/4 tsp. poultry seasoning
1 1/2 c. chicken broth

Saute the mushrooms in fat. Blend in flour and seasonings. Add chicken broth and cook over low heat until thickened, stirring constantly.

In a greased 2 qt. casserole alternate layers of the chicken, chopped hard cooked eggs and gravy. Top with cracker crumbs and bake at 350° for 30 minutes.

CHICKEN CASSEROLE

Zella (Mrs. Ray) Nelson

2 1/2 c. chicken (diced)
1/2 c. onion (chopped)
1/4 c. chives (chopped)
1/2 c. celery (chopped)
1/2 c. mayonnaise
Pimientos
1 small pkg. seasoned bread stuffing (4 c.)
1 cube butter (melted)
1 c. water

Mix together chicken, onion, chives, celery, mayonnaise and pimiento. Set aside. Lightly mix together the stuffing, butter and water. In an 8x12 inch pan layer half the stuffing, the chicken, remaining half of the stuffing. Mix and pour over 2 beaten eggs and 1 1/2 c. milk. Cover and refrigerate over night.

Continued on next page.

CHICKEN CASSEROLE (Continued).

One hour before serving take out of the refrigerator and spread over the mixture 1 can mushroom soup. Bake at 325°, uncovered, for 40 minutes. Remove from the oven and sprinkle with grated cheese. Return to the oven for 10 minutes.

CHICKEN CASSEROLE — Lenore Sandine Shepherd

1 (4 lb.) chicken
1 1/2 c. celery (diced)
1 small onion (minced)
2 eggs
1 1/2 c. cheese (cubed)
1/2 tsp. pepper
1 can cream of mushroom soup
6 c. chicken broth
4 c. rolled crackers

Cook the chicken in enough water to make 6 c. broth. Bone and cut meat into small pieces.

Mix all of the ingredients together except 1 c. of the crumbs. Pour into a greased 9x13 inch pan. Cover with remaining crumbs and bake at 350° for 1 hour. Makes 20 servings.

(When cooking the chicken, salt slightly less than for ordinary use, as the crackers are salty.)

CHICKEN CASSEROLE — Katherine (Mrs. Harold) Edberg

3 c. chicken (cooked)
3 c. noodles (cooked)
2 onions (minced)
1 c. celery
1 green pepper (diced)
1 c. mushrooms (cooked)
1/2 c. olives (stuffed green — diced)
6 T. butter
6 T. flour
1 tsp. salt
1/4 tsp. pepper
2 c. milk
2 c. chicken broth
1 c. cheese (grated)

Make a white sauce with 4 T. of the butter, the flour, salt, pepper, milk and 1 c. of the chicken broth. When thick and smooth, stir in the cheese. Saute the onion, celery, green pepper in the remaining butter (2 T.) Add the remaining broth and simmer 5 minutes.

Mix the sauce, chicken, noodles, mushrooms, olives, onions, green pepper and celery. Pour into a large baking dish to bake at 350° for 30 minutes.

Success is relating - the more success, the more relatives!

CHICKEN CASSEROLE — Ruth Hedstrom

1 can cream of chicken soup
1 can Cheddar cheese soup
2 cans of milk
1 c. Minute Rice
1 chicken

Mix the soup, milk and rice. Pour over the chicken pieces (cooked and boned). Bake at 350° in a 9x13 inch pan for 45 minutes to 1 hour.

CHICKEN CASSEROLE — Mabel Isaacson Hyde

2 c. chicken (cooked - chopped)
1/2 c. salad dressing
1 can cream of mushroom soup
2 eggs (cooked - chopped)
1/2 can chestnuts (sliced)
1/2 tsp. curry powder

Mix all together. Top with bread crumbs, paprika and almonds. Bake at 325° for 35 minutes or until brown.

CHICKEN CASSEROLE — Bertha (Mrs. J. R.) Johnson

Cook 1 large baking hen until tender. Remove the meat from the bones and cut into pieces.

Toast 1 loaf of bread for dressing. Make dressing as usual andput half in a baking dish. Place chicken on top of the dressing. Cover with 2 cans cream of mushroom soup (undiluted). Put 2 beaten eggs in the last half of the dressing and put on top of the chicken. Bake at 350° for 35 minutes.

CHICKEN CASSEROLE — Evelyn Tornquist Segerhammer

1 chicken (cook and bone)
1 pkg. macaroni (cooked)
1 jar pimiento
1 c. celery (diced - cooked)

Save the broth and make a thick gravy. Pour over the chicken and macaroni mixture. Season to taste. Put into a casserole and top with buttered crumbs. Bake until brown.

CHICKEN ON SUNDAY — Rhonda Johnson - Mabel Freeman Maness
Harriett (Mrs. Arnold) Ericson

1 box Minute Rice (1 1/3 c.)
1 can cream of celery soup
1/2 c. milk
1 can cream of mushroom soup
1 env. dry onion soup
1 frying chicken

Grease a large baking dish, (9x13 inch). Sprinkle rice over the bottom. Heat the soups and milk. Pour over the rice. Lay the chicken over the rice and sprinkle with the dry onion soup. Seal pan with foil and bake at 325° for 2 1/4 hours. Chicken breasts may be used rather than the whole chicken.

HUNTINGTON CHICKEN — Alice (Mrs. Arvid) Flewelling

1 (4 lb.) hen
2 c. shell macaroni (uncooked)
1/3 lb. cream cheese
1/2 c. flour
4 c. broth
4 c. bread crumbs
1/2 c. cream
2 T. butter

Stew the chicken and season. Cut into cubes. Cook the macaroni in salted water and drain. Thicken broth with flour.

Mix the chicken, macaroni, cheese and broth. Put into a greased pan. Brown bread crumbs in butter. Add cream and mix. Spread on top of the chicken mixture and bake at 325° for 30 minutes.

FISH CASSEROLES

CRAB AND SHRIMP CASSEROLE — Colleen (Mrs. Robert) Mainquist

1/2 medium green pepper (diced)
1/2 c. celery (chopped)
1 can shrimp (cleaned — 12 or 7 oz. pkg. frozen cocktail shrimp)
1/4 tsp. Worcestershire Sauce
1/2 medium onion (chopped fine)
1 (6 1/2 oz.) can crab meat
Dash of pepper
1/2 c. mayonnaise
1/2 c. buttered Kellogg's crumbs

Combine all but the crumbs. Put into a greased casserole and sprinkle with the crumbs. Bake in a medium oven for 30 minutes.

SALMON AND RICE CASSEROLE — Florence Johnson

1 small can red salmon
1 medium sized onion
1/2 c. rice
1 egg
Salt to taste

Boil the rice with salt in the water until done. Saute the onion in a little margarine. Put half the rice in a casserole dish and half the salmon. Add the onions, the rest of the salmon and the rice. Beat egg and add enough milk to cover. Bake at 350° until brown on the top.

It is wise to keep in mind — little pitchers have big ears!

SEAFOOD OR CHICKEN GUMBO

Mary (Mrs. Gale) McNemee

(Makes approximately 1 1/2 qts.)

2 T. fat or oil
2 T. flour
1 c. green pepper (finely chopped)
1 c. onion (finely chopped)
1 c. celery (finely chopped -- optional)
1 1/2 qt. boiling water
Okra (fresh or canned - sliced)
Tomatoes (fresh peeled or canned)
Shrimp, oysters and crab fresh or canned -(amount to your liking)
Salt and pepper to taste

In a large heavy pot heat the fat and gradually add the flour. Stir constantly over low heat until flour is cooked dark brown. Add the chopped pepper, onion and celery. Cook over low heat, stirring frequently until the vegetables are clear. Add the boiling water and cook for 1 hour. Add okra and tomatoes. Cook 30 minutes longer, then add seafood and cook another 20 minutes. Serve over cooked rice in soup bowls.

In place of the seafood one cut up and well browned frying chicken may be used. It should be added along with the okra and tomatoes. Cook until chicken is well done.

SUMMER DAY CASSEROLE

Vera Johnson Sollenberger

4 oz. noodles (cooked)
1 (7 oz.) can chunk tuna
1/2 c. light cream
1 can condensed cream of mushroom soup
1 small onion (chopped)
4 oz. Cheddar cheese (cubed)
1 1/2 c. potato chips (crushed)

Mix together the first 6 ingredients in a 1 1/2 qt. casserole. Top with the potato chips and bake at 350° for 30 minutes.

TUNA CASSEROLE

Bonnie Nelson Hobson

2 eggs
1 can tuna
1 pkg. precooked noodles
1 T. butter
1/4 tsp. salt
Dash of pepper
1 can mushroom soup

Beat the 2 eggs, add tuna, cooked noodles, butter, salt, pepper and soup. Bake in a buttered baking dish at 350° for 30 minutes.

> Between the great things we cannot do and the small things we will not do, the danger is that we shall do nothing at all!

TUNA CASSEROLE WITH PEAS

Thelma (Mrs. ElReno) Sederlin

1 can tuna
1 egg
Salt
Pepper
1/2 can of peas
2 c. milk
1 c. cracker crumbs

Grease a casserole. Flake the tuna into casserole. Add salt and pepper. Beat the egg and mix with the tuna. Put in a layer of peas. Heat the milk and pour over the peas. Spread cracker crumbs on top and dot with butter. Bake until brown.

TUNA-CORN CASSEROLE

Mary Stener

2 cans tuna
3/4 c. milk
1/4 c. butter (melted)
1 (6 or 7 oz.) pkg. macaroni (precooked)
3/4 tsp. salt
1 can cream style corn
Cracker crumbs

Combine all the ingredients except the cracker crumbs. Place in a well greased 2 qt. casserole. Add the cracker crumbs on the top. Bake at 350° for 50 minutes.

TUNA NOODLE CASSEROLE

Mary Johnson Heeler

6 oz. medium noodles (precooked)
1 (6 1/2 or 7 oz.) can tuna (drained)
1/2 c. mayonnaise or salad dressing
1 c. celery (sliced)
1/3 c. onion (chopped)
1/4 c. canned pimiento (chopped)
1 (10 1/2 oz.) can cream of celery soup
1/2 c. milk
4 oz. sharp process American cheese (1 c. - shredded)
1/2 c. almonds (toasted - slivered)

Cook the onion in a small amount of butter until tender, but not brown. Add soup, milk and cheese. Heat and stir. Break the tuna into chunks. Add with remaining ingredients. Pour into a 2 qt. casserole. Sprinkle with additional Parmesan cheese and paprika. Bake at 350° for 25 to 30 minutes. Top with additional snipped parsley and ripe olive slices. Serves 6. Note: 1/4 c. green pepper(chopped) omitted.

TUNA NOODLE CASSEROLE

Arelia (Mrs. Harold) Nelson

1/2 lb. egg noodles (may use less)
1 (1 lb.) can peas (drained)
2 T. onion (minced)
1 (6 oz.) can tuna
1 c. shredded cheese
1 can celery soup
Salt and pepper to taste

Continued on next page.

TUNA NOODLE CASSEROLE (Continued).

Cook the noodles in salt water until done, then drain. Add the noodles to the rest of the ingredients. Place in a 9x13 inch pan and bake in a 350° oven for 30 minutes. The juice from the peas may be used if you need more liquid.

MEAT CASSEROLES

BEAN CASSEROLE

Kristi Johnson Wallin

1 lb. hamburger
1 small can pork and beans
1/2 pkg. Lipton onion soup mix
1/2 c. water
1 T. catsup
1 tsp. prepared mustard

Brown the hamburger. Place onion soup in water and bring to a rolling boil for a minute. Add to hamburger. Add the beans, catsup and mustard. Bake at 350° for 30 minutes.

Mary Lee Anderson Fischer
(P) Lorena (Mrs. Melvin) Peterson

SAVORY BEANS AND MEAT BALLS

1 lb. ground beef
1/2 c. evaporated milk
2/3 c. fresh bread crumbs
1 tsp. salt
1/8 tsp. pepper
1 T. fat
1 c. onions (sliced)
2 c. baked beans (any kind)
1/8 tsp. salt
2 T. catsup
1/4 tsp. dry mustard (optional)

Mix the ground beef, evaporated milk, bread crumbs, salt and pepper. Shape into 16 balls. Brown the meat balls slowly on all sides, in a skillet with the hot fat and sliced onions. Cover and cook over low heat for 10 minutes. Add the baked beans and the last 3 ingredients. Cover and heat until steaming hot. Serve hot.

BEEF AND NOODLE CASSEROLE

Violet (Olson) Satriano

1 1/2 lbs. ground beef
2 small onions
1 (4 oz.) can mushrooms
1/2 c. stuffed olives
1/2 lb. American cheese (diced)
1 can mushroom soup
1 1/4 c. milk
1 (8 oz.) pkg. egg noodles (cooked)
1 c. chow mein noodles

Brown ground beef and onions in fat. Add mushrooms, olives, cheese, mushroom soup, milk and cooked egg noodles. Season and mix all ingredients well. Bake in buttered casserole at 375° for 25 minutes. Sprinkle with chow mein noodles and bake an additional 15 minutes.

BUDGET BEEF NOODLE CASSEROLE — Joanne (Mrs. Eugene) Russell

1 lb. ground beef
1/2 tsp. salt
1 beef bouillon cube
1 egg (beaten)
1 (8 oz.) can tomato sauce
1/4 c. onion (finely chopped)
1/2 c. cheese (diced)
1 1/2 c. noodles (cooked)
2 tsp. Worcestershire Sauce
1/4 c. soda crackers (crushed)

Heat the oven to 350°. Combine all the ingredients and pat into well greased 1 1/2 qt. baking dish. Bake 30 minutes, covered, and 30 minutes uncovered. Makes 6 to 8 servings.

CASSEROLE DISH — Ruth (Mrs. Hans) Anderson

Potatoes
Carrots
Onions
1/2 c. rice (uncooked)
Tomatoes or tomato juice
Hamburger
Salt and pepper as desired

Slice the potatoes into a large casserole until the dish is about half full. Add a layer of sliced carrots, a layer of sliced onions and sprinkle over this the uncooked rice. Add the tomatoes (takes quite a bit). Put hamburger patties on top and bake at 350° for 1 hour or until done.

CASSEROLE DISH (Makes 4 servings) — Aline Housholder

Cook 2 c. noodles. Mix with:

1 (7 oz.) can corned beef
1/3 c. onion (minced)
1 can mushroom soup
1/2 c. condensed milk (unsweetened)
1 c. cheese (grated)
Potato chips

Pour into a 1 1/2 qt. greased casserole. Top with 1 c. of crushed potato chips and bake at 425° for 15 minutes. Garnish with parsley.

CHEESY MACARONI CASSEROLE — Stella (Mrs. Gerald) Walter

1 c. dry elbow macaroni
1 can Cheddar cheese soup
1/2 can milk (measure with the soup can)
1 can tomatoes
3 slices bacon (fried - drained)
Potato chips (optional)

Cook the macaroni in boiling water and drain. Add the tomatoes (slightly chopped) and stir in the cheese soup, milk and bacon. Top with potato chips if desired. Bake at 350° for 1 hour. Serves 6 to 8.

Evil often triumphs - but never conquers!

CHOP SUEY CASSEROLE

Eleanor (Mrs. Hilding) Ohslund

1 c. onion (chopped)
1 c. celery (chopped)
2 lbs. ground beef
1 c. regular rice
1 can cream of chicken soup
1 can cream of mushroom soup
1/4 c. soy sauce
1 small can mushrooms (optional)
1 can water chestnuts (diced -- optional)

Cook the rice and drain. Brown the meat, onion and celery. Cook slowly for 20 minutes. Combine all the ingredients and bake at 350° for 1 hour.

CHOP SUEY CASSEROLE

Blanche Larson Love

1 lb. ground beef
Salt
1 can cream of mushroom soup
1 can cream of chicken soup
4 tsp. soy sauce
2/3 soup can of water
1/2 c. raw rice
1 c. celery (chopped)
1 onion
1 can chow mein noodles

Brown beef and salt. Mix all the ingredients except the noodles in a casserole. Bake at 350° for 1 hour. Cover with the noodles the last 10 minutes.

CONNECTICUT SUPPER (Tasty beef potato casserole)

Winifred (Mrs. Elwood) Walter

2 large onions (sliced)
2 T. fat
2 lbs. beef chuck (cut into 1 inch cubes)
1 c. water
2 large potatoes (sliced 1/8 inch thick)
1 (10 1/2 oz.) can cream of mushroom soup
1 c. commercial sour cream
1 1/4 c. milk
1 tsp. salt
1/4 tsp. pepper
1 c. Cheddar cheese (grated)
1/2 c. Wheaties (crush -- use about 1 1/4 c. uncrushed)

Brown onions in fat. Add meat and water. Cover and simmer 50 minutes. Heat the oven to a moderate 350°. Pour into baking dish (9 1/2 x13 x 2 inches). Place potato slices over the meat. Blend the soup, cream, milk, salt and pepper. Pour evenly over the top. Sprinkle with cheese and Wheaties. Bake, uncovered, 1 1/2 hour or until done. Makes 6 to 8 servings.

It isn't what you have in your pocket that makes you thankful -- it's what you have in your heart!

CREAMED HAMBURGER-CABBAGE SKILLET

Elvie (Mrs. Arne) Johnson

1 lb. hamburger
1/2 c. onion (diced)
3 T. fat
4 c. cabbage (coarsely chopped)
1/4 c. flour
1 1/2 tsp. salt
1/4 tsp. paprika
1/2 tsp. celery seed
2 c. milk

Brown the hamburger and onion in hot fat. Add the cabbage. Fry it lightly with the onion and hamburger. Add the flour and seasonings and blend. Pour the milk over it and simmer 15 or 20 minutes or until the cabbage is tender.

EGGPLANT CASSEROLE

Eleanor (Mrs. E. T.) Reinhart

1 eggplant (medium to large)
1 medium onion
1 1/2 lb. ground beef
1 c. rice (uncooked)
1 c. celery (chopped)
1/4 c. green pepper
2 c. water
1 large can stewed tomatoes

Cook the cut up eggplant in 2 c. water. Fry meat until brown. Add onion, celery, green pepper, eggplant, water from the eggplant, tomatoes and juice. Add rice, salt and pepper to taste. Bake in a moderate (350°) oven approximately 1 hour. Top with grated American cheese before serving.

ERNIE'S SPECIAL

Sylvia Johnson Mai

1 lb. hamburger
2 eggs (beaten)
1/4 c. milk
1 c. soft bread crumbs
2 tsp. salt
1 (No. 2) can cream style corn
1/4 c. onion (finely chopped)
2 tsp. prepared mustard

Combine the eggs, milk and crumbs. Add the remaining ingredients and mix thoroughly. Turn into baking dish (7x11x2 inch) and bake in a moderate (350° oven) for 50 minutes. Yields 4 to 6 servings.

FAVORITE CASSEROLE

Lillian (Mrs. Max) Johnson

1 1/2 lbs. hamburger
Seasoning(salt, pepper, onion)
1 (20 oz.) pkg. frozen vegetables
1 (2 lb.) pkg. frozen Tater Tots
1 can cream of mushroom soup
1 can cream of celery soup
(Or use 1 can cream of chicken soup and 1 can Cheddar cheese soup)

Brown the hamburger, pour off excess grease. Place in the bottom of a large crock or casserole. Place 1 can of undiluted soup over hamburger.

Continued on next page.

FAVORITE CASSEROLE (Continued).

Layer the frozen vegetables and remaining can of soup over the first can of soup. Top with the frozen Tater Tots and bake at 300° for 1 hour. Serves 6 to 10.

GRANDMA'S CASSEROLE — Gertrude (Mrs. Elmer) Dicke

1 lb. hamburger
1 c. onions (chopped)
1 c. celery (chopped)
2 cans cream of mushroom soup
2 cans cream of chicken soup
2 c. water
1 c. rice (uncooked -- do not use instant rice)

Brown the meat, onion and celery in skillet. Mix all the ingredients together. Pour into a large casserole to bake at 350° for 2 hours. Serves 8.

HAMBURGER CASSEROLE — Joyce (Mrs. Gene) Hedstrom

1 lb. hamburger
1/2 lb. vermicelli (macaroni or spaghetti)
1 can mushroom soup
1 can celery or cheese soup
1 soup can of milk
1 small onion (chopped)
2 stalks celery (chopped)
Salt and pepper to taste

Mix together and spread in a shallow greased baking dish. Bake at 350° for 1 hour.

HAMBURGER CASSEROLE — Lynda (Mrs. Pete) Hansen

1 lb. hamburger
1 onion (chopped)
1/2 green pepper
1 can tomato soup
1 can water
1/2 c. catsup
1/2 tsp. pepper
1 tsp. garlic salt
1 tsp. chili powder
1 pkg. wide noodles
1 c. Cheddar cheese (grated)

Brown the hamburger, onion and green pepper. Add soup, water, catsup, pepper, garlic, salt and chili powder. Simmer 10 minutes. Cook and drain the noodles. Mix with sauce and grated cheese. Stir well. Pour into greased casserole and sprinkle with additional grated cheese. Bake at 350° for 30 minutes.

Young folks have an excuse of being young when they goof; what excuses have we older ones?

HARVEST CASSEROLE

Lynda (Mrs. Pete) Hansen

1 lb. hamburger (or more)
1 onion (chopped)
2 c. tomatoes (cooked)
1 T. salt
1 tsp. curry powder or 1 tsp. chili powder or 1 T. Worcestershire Sauce

Place in the bottom of the pan and press into a layer. Place the following on top in layers in the order given:

2 potatoes (quite large -- sliced thin)
1/2 c. flour
2 c. whole kernel corn (drained)
2 c. lima beans (cooked - drained)
1/2 c. green pepper (sliced)
1 1/2 c. cheese (shredded)

Bake in a moderate (350°) oven for 1 hour.

HOT DISH

(P) Marion (Mrs. Carl A. A.) Larson

1 or 1 1/2 lbs. ground beef
1 onion
Salt and pepper to taste
1 c. celery (cut up)
1/2 c. carrots (cut up)
1 pkg. frozen peas
1 can cream of chicken soup
1 can Chinese noodles
1/2 c. warm water

Brown the meat, add onion when meat is nearly browned. Salt and pepper to taste. Boil celery and carrots about 5 minutes in about 3/4 c. water. Place these vegetables in a buttered casserole. Add the peas.

Use the liquid from vegetables as the 1/2 c. water. Add to soup and heat. Add browned meat and onion to casserole, pour warmed soup over it. Top with noodles and bake at 350° for 1 hour. If you put the carrots and celery in raw, it needs to bake 1/2 hour longer.

AMERICAN LASAGNA

Winifred (Mrs. Elwood) Walter

1 lb. ground beef
2 cloves garlic (minced)
1 T. hot fat
1 (6 oz.) can tomato paste
1 (1 lb. 4 oz.) can tomatoes (2 1/2 c.)
1 tsp. salt
3/4 tsp. pepper
1/2 tsp. oregano
Wide noodles (8 oz. uncooked -- boil - have hot)
8 oz. Swiss cheese (cut up -- 1 1/2 c.)
1 (12 oz.) carton cottage cheese

Continued on next page.

AMERICAN LASAGNA (Continued).

Brown beef and garlic in hot fat. Add tomato paste, tomatoes, and seasonings. Cover and simmer 20 minutes. Heat the oven to 350°. In an oblong pan or baking dish (11 1/2 x 7 x 1 1/2 inch) alternate layers of the cooked noodles, Swiss cheese, cottage cheese and meat sauce. Bake 20 to 30 minutes. Serve with grated Parmesan cheese. Makes 6 to 8 servings.

LASAGNE

Pat (Mrs. Charles) Lundblade

1/2 lb. ground beef
1 (1 lb.) can spaghetti sauce
5 to 6 lasagne noodles (broken to fit pan)
Salt and pepper
4 oz. Mozzarella cheese slices
Parmesan cheese to taste

Brown the meat. Season to taste with salt and pepper. Mix with spaghetti sauce and set aside. Meanwhile cook the noodles according to the pkg. directions. Spoon small amount of the mixture into an 8x8 inch greased pan. Place layer of noodles on top of this, a layer of cheese slices and Parmesan cheese sprinkled on top. Spoon meat mixture over all. Add another layer of the noodles, repeat, ending with a layer of noodles. Cover with the rest of the meat mixture and bake at 375° for 25 minutes. Cover casserole with aluminum foil before baking.

HAMBURGER NOODLE CASSEROLE

Evelyn Tornquist Segerhammar

1 1/2 lbs. ground beef
2 onions
1 can tomato soup
1 can water
1/2 lb. cheese (any kind - grated)
1 medium pkg. noodles

Brown the hamburger while cooking the noodles. Cook noodles and drain. Add the other ingredients and pour into casserole. Bake at 350° for 1 hour. Use part of the cheese for topping.

MEAT 'N POTATO PIE

Mrs. Ester Monson

1 egg (slightly beaten)
Instant mashed potatoes (enough to make 8 servings)
1 c. milk
1/4 c. catsup
1 T. instant minced onion
3/4 tsp. salt
1/8 tsp. pepper
1 lb. ground beef
1/2 c. sharp natural Cheddar cheese (2 oz. - shredded)

Continued on next page.

MEAT 'N POTATO PIE (Continued).

Combine the egg, half the dry instant potatoes, milk, catsup, onion, salt and pepper. Add beef and mix well. Spread in a 9 inch pie plate. Bake at 350° for 35 minutes.

Prepare the remaining potatoes according to the package directions. Spoon atop hot pie, sprinkle cheese over the potatoes. Bake 3 to 4 minutes more. Cut into wedges and serve with catsup. Serves 4 or 5.

MEAT AND VEGETABLE CASSEROLE — Luella Nelson Vincent Taylor

1 regular can corned beef
6 oz. noodles (cooked)
1 can cream of chicken soup
1 can milk

You can substitute mushroom soup and can use a few onions according to what the family likes best.

Cover with shredded cheese or crushed potato chips and bake in an 8x10 inch baking dish at 350° for about 45 minutes.

OVERNIGHT DISH — Zella (Mrs. Ray) Nelson

2 c. chicken (cooked - diced)
2 c. elbow macaroni (uncooked)
2 (10 1/2 oz.) cans mushroom soup
1 soup can of milk
1 (13 3/4 oz.) can chicken broth
1 small onion or onion flakes
1/2 green pepper (diced)
1 (2 oz.) jar pimiento (diced)
1 (5 oz.) water chestnuts (sliced)
1/2 lb. Cheddar cheese (shredded)
1/2 tsp. salt

Combine all the ingredients. Put into a greased dish. Cover and refrigerate over night or up to 2 days. Bake at 350° for 1 hour.

POTATO ROAST — Melvina Olson Beale

1 lb. hamburger
1 c. cheese (grated)
1 scant c. dry bread crumbs
1/2 c. ground onion
2 c. ground potatoes
3 eggs
1 c. cream of mushroom soup

Combine all the ingredients. Bake at 300° for 1 1/2 hours.

Many times a woman works for years to change a man --
then she wonders what happened to the man she married!

ROMAN HOLIDAY — Erma (Mrs. Bert) Haggman

1/2 c. onion (diced)
1 T. shortening
1 lb. ground round of beef
1/2 tsp. salt
1/8 tsp. pepper
1 (8 oz.) pkg. small macaroni
1 (10 oz.) can tomato soup
1 small can tomatoes (chopped)
3/4 c. Parmesan cheese (grated)
1 c. celery (diced)

Saute' the onion in shortening 3 minutes. Add the meat, salt, pepper and celery. Cook and stir about 10 minutes. Cook the macaroni in the tomato soup and chopped tomatoes. Mix all ingredients together and form into a 2 qt. casserole. Sprinkle top with cheese and bake, uncovered, in an un-preheated oven) for 45 minutes at 350°.

ROMAN HOLIDAY CASSEROLE — Eleanor (Mrs. E. T.) Reinhart

1 1/2 lbs. ground beef
1 large onion
1 large can whole tomatoes
1/2 pkg. elbow macaroni
1/4 lb. American cheese (shredded)
1 c. celery (chopped)
1 can tomato sauce
Salt and pepper
Garlic (if desired)
Parsley

Brown the meat. Add onion, celery, tomatoes, tomato sauce, and parsley. Simmer about 1/2 hour. Boil the macaroni until tender in salted water, then drain.

Grease the casserole. Start with a layer of macaroni, a layer of meat mixture, than a layer of cheese. Repeat until all is used, having the top layer of cheese. Bake at 350° for about 45 minutes.

SAUSAGE AND BEEF CASSEROLE — Kathrine Walter

1/2 lb. ground beef
1/2 lb. sausage
1 medium onion
1 c. dry spaghetti
1 c. tomato juice
1/2 c. green pepper (chopped)

Brown beef, sausage and onion. Cook the spaghetti until tender. Add to the browned meat and onion. Add the tomato juice and chopped pepper. Place in a casserole and bake at 350° for 1 hour.

SAUSAGE AND MACARONI CASSEROLE — Carlene Carlson Hurtig

1 lb. bulk pork sausage
1/2 c. onion (chopped)
1/2 (7 oz. pkg.) elbow macaroni (1 c.)
3/4 c. potato chips (crushed)
1 can condensed cream of celery soup
2/3 c. milk
3 eggs (slightly beaten)
1 c. sharp cheese (shredded)

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SAUSAGE AND MACARONI CASSEROLE (Continued).

Cook the sausage and onion until meat is lightly browned. Drain well. Cook the macaroni according to the pkg. directions. Drain. Combine the sausage mixture, drained macaroni, soup, milk, eggs and cheese. Pour into a 9x9 inch baking dish and sprinkle with potato chips. Bake at 350° for 30 to 40 minutes.

SPAGHETTI SUPERB — Sheryl Johnson Collins

1 lb. ground chuck
1/2 c. onion (chopped)
1/4 c. green pepper (chopped)
2 T. shortening
1 can cream of mushroom soup
1 can tomato soup
1 soup can of water
1 clove garlic (minced)
1/2 lb. spaghetti (drained)
1/2 c. sharp cheese (shredded)

Lightly brown the ground chuck, chopped onion and green pepper in the shortening. Stir occasionally. Add and heat the remaining ingredients. Place in a 3 qt. casserole.

Top with 1/2 c. more of cheese and bake at 350° for 30 minutes. Serves 6. Can be frozen.

SKILLET SUPPER — Sheryl Johnson Collins

1 T. shortening
1 lb. hamburger
Onion (minced)
Garlic salt
2/3 c. rice (whole rice or Minute Rice)
2 1/2 c. water
1 c. potatoes (diced)
1 c. carrots (diced)
1 tsp. soy sauce
Water to the consistency you want
Seasonings to taste

Brown the shortening, hamburger, minced onion and garlic salt at 400°. Add the rice and water; simmer for 15 minutes at 220°. Add the potatoes, carrots, soy sauce, water and seasonings. Cook until potatoes are done (about 20 minutes).

TAMALE PIE — Jane (Mrs. Rudolf) Stener

1 c. cornmeal
2/3 c. milk
2 or 3 eggs
1 can creamed corn
1 1/2 lbs. hamburger
1 tsp. tamale spice
Salt to taste
1/2 tsp. red pepper
1 small slice of butter
1 can olives (if desired)

Fry hamburger in bacon grease or a little shortening. Stir all ingredients together. Bake about 1 1/2 hours in a 350° oven. Heat 1 can of tomato soup and pour on top of the pie.

UNCLE RAY'S SPECIAL — Hannah B. Hansen

Potatoes
Onions (sliced)
Celery (1 inch long pieces)
Carrots
Salt and pepper
Green peppers (optional)
Hamburger
1 can tomato soup or canned or fresh tomatoes

Peel and slice as many potatoes as your family will eat. Arrange in the bottom of a baking dish. Add a layer of onions, a layerof celery and a layer of carrots. Season each layer with salt and pepper. Add a few geeen peppers if desired. Add a layer of hamburger, salt and pepper. Pour tomato soup or tomatoes over the top and bake at 350° for 1 1/2 hours. Cover dish until the last 15 minutes.

WILD RICE-CHICKEN SUPREME CASSEROLE — Phyllis Olson Harris

1 (6 oz.) pkg. seasoned long grain and wild rice
1 c. half and half cream
1 c. chicken broth
1 (13 oz.) can boned chicken with broth or 1 stewing chicken
1 T. butter or margarine
3 T. slivered almonds (optional)

Prepare the rice as directed on the box. (Directions: measure 2 c. water and 1 T. butter or margarine in a saucepan. Stir in the contents of both packets. Bring to a boil. Cover tightly and cook over low heat until all water is absorbed — about 25 minutes.)

Add half and half, chicken broth, chicken and slivered almonds. Bake in a 2 qt. casserole at 425° for 30 minutes. Serves 6 to 8.

MACARONI - NOODLE CASSEROLES

EGG NOODLES — Lorna Bergstrom Waite

2 eggs
1/4 c. thin cream
1 tsp. salt
4 to 6 c. flour

Beat eggs, cream and salt. Mix in flour until very stiff. Roll very thin on a floured bread board and let dry. Cut into strips and boil in a meat seasoned broth. Cook for approximately 40 minutes or until done. Serves 6.

If you must use a hammer — build something!

NOODLES — Jody (Mrs. James) Anderson

1 egg (beaten)
1/2 tsp. salt
2 T. milk

Combine these ingredients and beat 1 c. flour (or enough to make a stiff dough) in.

Roll very thin on a floured surface. Let stand 20 minutes, roll up or fold over loosely. Slice 1/4 inch wide. Let dry 2 hours. Cook uncovered for 10 minutes. Makes 3 c. cooked noodles.

HOME MADE NOODLES — Alois (Mrs. Robert) Donohoe

3/4 c. flour plus 2 T. (sifted)
1/2 tsp. salt
1/2 tsp. baking powder
1/8 tsp. poultry seasoning
1 large egg (beaten)

Sift flour, measure and resift with the remaining dry ingredients. Add gradually to beaten eggs, mixing until thoroughly blended. Roll paper thin on a floured board, keeping the shape rectangular as much as possible. Allow to stand 20 minutes. Roll up and slice 1/8 inch wide for "fine" noodles. Toss lightly to separate strands and spread out to dry for several hours.

Makes 1/2 lb. dried noodles. Cook in boiling salted water or chicken or beef stock. Use 2 qts. water with 2 tsp. salt. Boil from 8 to 10 minutes, then drain.

NOODLES — Joyce (Mrs. Gene) Hedstrom

3 egg yolks
1 whole egg
2 T. water
2 T. oil
1 c. flour
1/2 tsp. salt

Blend the egg yolks and egg. Add water and oil, then blend. Add flour and salt. Roll out on a lightly floured board and let dry. Roll and cut. Put in boiling broth and cook until done.

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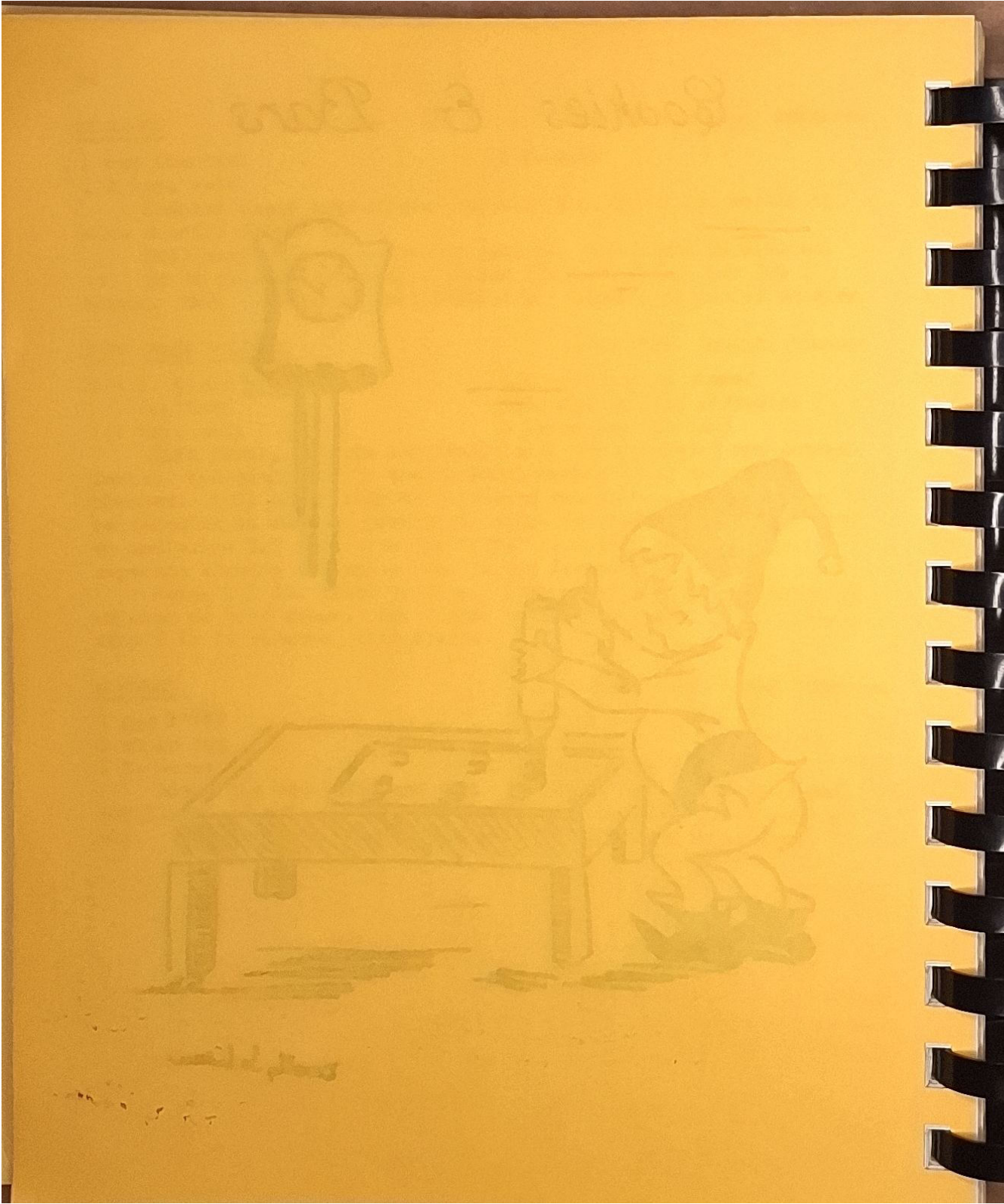
Cookies & Bars



BARS

APPLESAUCE BARS

Alphild Elmborg Simonson

1/2 c. shortening
1 c. sugar
1 egg
1 1/2 c. flour
1 tsp. soda
1/4 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
Dash of cloves
1 c. thick applesauce
1/2 c. raisins
1/2 c. nuts
Powdered sugar

Cream the shortening and sugar. Add the egg. Sift all the dry ingredients together. Add to the creamed mixture alternately with the applesauce. Then add the raisins and nuts. Spread this mixture in a 9x13x2 inch pan that has been greased and floured. Bake at 375° for 25 minutes. Cut while warm and roll pieces in powdered sugar.

APRICOT DESSERT BARS

Verlene (Mrs. Harold) Veteto

3/4 c. butter or margarine
1 c. sugar
2 c. flour
1/2 tsp. salt
1/2 tsp. soda
2 c. apricots (dried)
3/4 c. sugar
1 1/3 c. flaked coconut
1/2 c. walnuts (chopped)

Cream the butter and sugar. Sift together the other dry ingredients. Add to creamed mixture. Spread 3 c. of this crumb mixture into an ungreased 10x15x1/2 inch baking pan. Bake in a hot (400°) oven for 10 minutes. Spread with apricot filling.

To prepare filling place the apricots in a saucepan. Cover with water and cook, covered, until most of the water is absorbed. Stir in sugar and cook until thick, then cool.

Stir in coconut and nuts. Spread over the baked layer. Sprinkle the remaining crumb mixture over the apricot filling and bake at 400° for 15 to 20 minutes. Cool and cut into small bars. (I use fresh or canned apricots instead of dried and add enough cornstarch to the water to thicken them.)

Some people refuse to accept an office - but choose to stand by and criticize those who do serve.

BROWNIES

Jeana Crowell

3/4 c. flour (sifted)
1/2 tsp. baking powder
1/2 tsp. salt
1/3 c. cocoa
1/2 c. soft shortening
2 eggs
1 c. sugar
1 tsp. vanilla
1/2 c. nuts (chopped — optional)

Sift together the flour, baking powder, salt and cocoa in a mixing bowl. Add the shortening, eggs, sugar and vanilla. Mix at low speed 1/2 minute. Beat at medium speed 2 minutes. Scrape the beaters.

Add nuts and pour into a greased 8x8 inch pan. Bake at 350° for about 25 minutes.

BUTTERMILK BROWNIES

Jessie (Mrs. Milford) Anderson
Colleen (Mrs. Robert) Mainquist

2 c. flour
2 c. sugar
1/2 tsp. salt
2 sticks oleomargarine
1 c. water
1/4 c. cocoa
1/2 c. buttermilk
2 eggs (beaten)
1 tsp. soda
1 tsp. vanilla
Nuts (optional)
1 stick oleo
1/4 c. cocoa
1/3 c. buttermilk
1 box powdered sugar
1 tsp. vanilla

Combine the flour, sugar and salt. Set aside. Put the oleo, water and cocoa in a saucepan. Bring to a boil. Pour over the dry ingredients and stir.

Combine buttermilk, soda, eggs and vanilla. Add to the above mixture and mix well. Pour into an 11x17 inch greased cookie sheet to bake at 375 to 400° for about 20 minutes.

About 5 minutes before the Brownies are done, prepare the frosting. Bring oleo, cocoa and buttermilk to a boil. Remove from the heat. Add sugar and vanilla. Mix and spread gently on Brownies as soon as they are removed from the oven. Cut into bars.

CARAMEL LAYER CHOCO-SQUARES

Mary Nell Larson DeBlois

1 (14 oz) pkg. light caramels
2/3 c. evaporated milk
1 German chocolate cake mix
3/4 c. butter (melted)
1 c. nuts (chopped)
1 (6 oz.) pkg. semi-sweet chocolate pieces

Continued on next page.

CARAMEL LAYER CHOCO-SQUARES (Continued).

In a heavy saucepan combine caramels and 1/3 c. evaporated milk. Cook over low heat, stirring constantly until melted. Set aside.

Grease and flour a 9x13 inch baking pan. In a large mixing bowl combine the dry cake mix, butter, 1/3 c. evaporated milk and the nuts. By hand stir until the dough holds together. Press half the dough into prepared pan, reserve the remaining dough for a topping.

Bake at 350° for 6 minutes. Sprinkle chocolate pieces over the baked crust. Spread caramel mixture over the chocolate pieces. Crumble reserved dough over caramel mixture and then return to the oven to bake for 15 to 18 minutes. Cool slightly, refrigerate about 30 minutes to set the caramel layer. Cut into 36 bars.

CEREAL PEANUT BUTTER SQUARES — Jeanne Crowell

1/3 c. white Karo syrup
1/2 c. brown sugar

Put into a 3 qt. saucepan and place over low heat until it bubbles. Then add 1/2 c. peanut butter. Stir until smooth.

Remove from heat and stir in 3 c. Trix cereal. Mix well and pour into buttered pan or dish. Chill. Your favorite cereal can be substituted for Trix.

CHEWY BARS — Lenita Bergstrom McClintock

3/4 c. oleo or butter
1 T. white sugar
1 box brown sugar
3 eggs (well beaten)
1 tsp. vanilla
2 c. flour
1 c. coconut
1 c. nuts (chopped)

Cream oleo or butter, add white sugar. Gradually add the brown sugar. Cream well. Add the eggs and vanilla. Add flour and stir in the coconut and nuts. Pour into a greased and floured 9x13 inch pan to bake at 350° for 35 minutes. Let cool and cut into squares.

CHOCOLATE BARS — Blanche Larson Love

1 1/2 c. sugar
1/2 c. butter (scant) or oleo
1/2 c. cocoa (add a small amount of boiling water to the cocoa to make a paste)
2 eggs
1/2 c. milk
1 1/2 c. flour
1 c. nuts
1 tsp. vanilla

Combine sugar and butter. Beat until creamy; add eggs, cocoa-water mixture, milk, flour, vanilla and nuts. Place about 1/2 inch thick in a 9x13 inch pan. Bake at 375° for 35 minutes, then frost with chocolate frosting.

CHOCOLATE GOOIES — Janet Engwall Jones

2 sticks oleo (melted)
2 c. sugar (add with eggs)
4 eggs
3 T. cocoa
1 1/2 c. flour
1/4 tsp. salt
1 c. nuts
1 tsp. vanilla
Marshmallow creme (add after baked)

Bake at 350° for 30 minutes in a greased and floured 9x13 inch pan. While hot, spread evenly with marshmallow cream. Then frost with the following.

1/2 stick oleo
1/2 box powdered sugar
Milk enough to make thin enough to spread
3 T. cocoa
1 tsp. vanilla

Mix and spread on top of the marshmallow cream. Cut into squares or bars.

CHRISTMAS COOKIE — (*) Frida (Mrs. Frank) Johnson

1 c. flour
1/2 c. butter
4 T. sugar
1/2 c. pecans (chopped fine)

Cream the flour and butter. Add sugar and the pecans. Pat into a pan with a spatula. Bake very slowly at 350°. Cut into strips or squares. Roll in powdered sugar while warm.

COFFEE SHEET COOKIES — (P) Emma (Mrs. Carl G.) Danielson

1 c. raisins
2/3 c. hot coffee
1/2 tsp. cinnamon
2/3 c. shortening
1 c. brown sugar
2 eggs
1 1/2 c. flour
1/2 tsp. soda
1/2 tsp. baking powder
1/4 tsp. salt

Combine the raisins, hot coffee and cinnamon. Let stand. Cream shortening and sugar. Add the eggs and blend. Add the sifted dry ingredients. Add raisin mixture and nuts if desired. Bake at 350° for 25 minutes, then cool and cut into squares. Spread in 10x15 inch pan.

May your life be like arithmetic:
Friends added - enemies subtracted - joys multiplied
and errors divided.

CONGO SQUARES — Eunice Sandine Haslam

2/3 c. shortening (melted)
3 eggs (added 1 at a time)
1 1b. pkg. brown sugar

Mix together, then add:

2 3/4 c. flour
1/2 tsp. salt
2 1/2 tsp. baking powder

Add 1 c. nuts and 1 (6 oz.) pkg. chocolate chips; bake in a greased 10 1/2 x 15 1/2 x 3/4 inch pan. Bake at 350° for 25 to 30 minutes. Cut when almost cool.

CRACKY BAR COOKIES — Alfhild M. Johnson

1 c. margarine
1 tsp. vanilla
1 c. brown sugar
1 tsp. burnt sugar flavoring
1 c. graham cracker crumbs
1 c. chocolate chips and
1/3 c. milk
2 T. cream (for frosting)
1 c. coconut
Club crackers

Grease a 9x13 inch pan. Line the bottom of the pan with Club crackers. In a saucepan melt the margarine with brown sugar. Stir until melted, then add the crumbs, milk, coconut and the two flavorings. Let this boil 5 minutes or until thick. Remove from heat and pour over the crackers. Cover with another layer of crackers. Press crackers down.

Over hot water in a double boiler melt 1 c. chocolate chips and 2 T. cream. Spread this frosting over the second layer of crackers.

DATE BARS — (*) Nellie (Mrs. Carl D.) Larson

1 1/2 c. flour
3/4 c. butter
1 tsp. baking powder
1 c. brown sugar
1/4 tsp. salt
1 1/3 c. oatmeal

FILLING:

1 c. dates (chopped)
1/2 c. sugar
1 c. water

Boil all filling ingredients together until thick.

Mix flour, baking powder and salt. Blend in butter and add brown sugar, then the oatmeal. Spread 2/3 of this mixture in a greased 9 inch square baking pan. Cover with filling, then add remaining oatmeal mixture. Bake at 350° until a golden brown. Cut into squares when cooled.

FROSTED COFFEE BARS

Mildred Elmborg Swanson

1/4 c. shortening
1 c. brown sugar
1 1/2 c. cake flour (sifted)
1/2 tsp. baking powder
1/2 c. raisins
1/2 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1 egg
1/2 c. cold coffee

Cream shortening and sugar. Add egg and beat well. Add the sifted dry ingredients with the coffee. Add raisins. Pour into greased and floured 9x13 inch pan. Bake at 350° for 18 to 20 minutes. When cool frost with a powdered sugar icing.

FRUIT PUNCH BARS

Marlys Johnson Reinke

2 eggs
1 1/2 c. white sugar
1 (No. 303) can fruit cocktail (undrained)
2 1/4 c. flour
1 1/2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla

Beat the eggs at high speed of mixer with the sugar. Add the undrained cocktail and the dry ingredients. Mix well. Spread into a greased 10x15x1 inch cookie sheet. Bake at 350° for 25 minutes. When done, drizzle glaze over the cake.

GLAZE:

3/4 c. sugar
1/2 c. margarine
1/4 c. milk
1/2 tsp. vanilla

Combine sugar, butter and milk in saucepan. Boil, then add vanilla. Pour over the cake.

GARY'S SHEET COOKIES

Billie (Mrs. Chester) Nelson

1/2 c. butter
3/4 c. sugar
1/4 tsp. salt
1 egg plus 1 egg yolk
2 T. milk
1 1/2 c. flour
1 tsp. baking powder
1 tsp. vanilla
1 egg white (beaten)
1 T. white syrup
3/4 c. sugar
1/2 c. nuts

Cream butter and sugar. Add eggs and milk. Add flour, baking powder and salt which have been sifted together. Add vanilla and spread thin onto a jelly roll pan. Beat egg whites until foamy. Add syrup and sugar gradually. Beat until thick, add 1/2 c. nuts and spread on top of the other dough. Bake at 375° for 20 minutes.

The deceitful have no friends!

GOLD FROSTED BARS — Eldred Segerhammar Schaefer

1 c. butter
1/2 c. brown sugar
1/2 c. white sugar
3 egg yolks
1 T. water
1 tsp. vanilla
2 c. flour
1/4 tsp. salt
1 tsp. baking powder
1/4 tsp. soda
1 pkg. chocolate chips
3 egg whites
1 1/2 c. brown sugar

Cream the butter and sugars. Add egg yolks, beaten slightly, with water and vanilla. Add flour and mix. Put into a 10x14 inch pan and spread the chocolate chips evenly over the dough.

Beat egg whites and brown sugar. Spread over the chocolate chips. Bake at 350° for 30 minutes. Cool thoroughly before cutting.

GRAHAM CRACKER BARS — Dorothy Carlson Swearingen

1 box graham crackers

FILLING:
1 c. oleo (melted)
1 c. white sugar
1 c. coconut
1 c. graham cracker crumbs
1/2 c. milk
1 egg (beaten)
1 c. walnuts (chopped)

Line the bottom of an ungreased 9x13 inch pan with whole graham crackers. Cook the above 7 ingredients until they come to a boil, stirring constantly. Pour the filling, while hot, into the graham cracker lined pan; then place whole graham crackers on top of the filling. Let cool.

These may be frosted with a powdered sugar frosting. These bars freeze well.

HEAVENLY FUDGE BARS — Dorothy Carlson Swearingen

1/3 c. shortening
3/4 c. sugar
2 eggs
3/4 c. flour
1/3 tsp. soda
1/4 tsp. salt
2 T. cocoa
1/2 c. nuts
1 tsp. vanilla
20 marshmallows

Cream the shortening and add sugar. Beat in eggs 1 at a time. Sift the flour, soda, salt and cocoa together. Add this to the creamed mixture and mix well. Stir in walnuts and vanilla. Spread in an 8x11 inch pan to bake at 350° for 10 minutes. Remove from the oven and cover with 20 marshmallows. Place in the oven for 5 minutes.

Continued on next page.

HEAVENLY FUDGE BARS (Continued).

Remove from the oven and spread the marshmallows over the cookies and cool. Then frost with this frosting.

FROSTING:

1/2 c. brown sugar
1/4 c. water
1 tsp. vanilla
2 T. cocoa
1 1/2 c. powdered sugar
3 T. butter

Boil the sugar, water and cocoa. Add vanilla, butter and the powdered sugar. Pour over the bars.

HELLO DOLLYS — (P) Irma (Mrs. Arnold) Wuertz
Alfreida Monson Gray

Melt 1 stick of oleo in a 9x13 inch pan. Add in layers:

1 c. graham cracker crumbs (about 14 to 16 crackers)
1 c. coconut
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips
1 can sweetened condensed milk
1 c. nuts (chopped)

Bake at 350° for 30 minutes, then cool. Cut into squares.

LEMON SOUR BARS — Verlene (Mrs. Harold) Veteto

1 c. flour
1/3 c. butter or margarine
2 T. powdered sugar
2 eggs (beaten)
3/4 c. brown sugar
3/4 c. flaked coconut
1/2 c. walnuts (chopped)
1/4 c. flour
1/4 tsp. baking powder
1/2 tsp. vanilla
1/2 tsp. lemon peel (grated)
1 T. lemon juice
1 c. powdered sugar
1 tsp. milk

Mix the flour, butter and 2 T. powdered sugar. Spread in a 7x11 inch pan. Bake at 350° for 10 minutes. Mix together the eggs, brown sugar, coconut, nuts, 1/4 c. flour, baking powder and vanilla. Pour over the baked layer. Bake in a moderate oven for 15 minutes. Remove from oven and frost while warm.

To prepare the frosting, combine lemon peel, lemon juice and powdered sugar. Add enough milk to make a glaze of spreading consistency.

It is well to treasure the memories of past misfortunes; they constitute our bank of fortutude.

LEMON SQUARES

Alfreida Monson Gray

1 c. flour
1/4 c. confectioners' sugar
1/2 c. butter or margarine
2 eggs
1 c. sugar
1/2 tsp. baking powder
1/2 tsp. salt
2 T. lemon juice

Heat the oven to 350°. Combine flour, confectioners' sugar and butter. Blend thoroughly and press evenly into a square 8x8x2 inch pan. Bake 20 minutes.

Beat the remaining ingredients together and pour over the crust. Bake 20 to 25 minutes. Makes 16 squares.

LEMON SQUARES

Ruth Nelson Foster

CRUST:
1 1/2 c. flour
1/2 c. brown sugar
1/2 c. oleo

FILLING:
2 eggs (beaten)
1 c. brown sugar
1 c. coconut
1 T. flour
1/2 tsp. baking powder
1/4 tsp. salt

FROSTING:
1 c. powdered sugar
1 T. oleo (melted)
Juice of 1 whole lemon

Mix the crust ingredients, spread in a 9x13 inch pan and bake at 275° for 10 minutes.

Mix the filling ingredients and pour gently over the crust. Bake at 350° for 20 minutes.

Mix and spread the frosting over warm bars.

NO BAKE BAR COOKIES

Shelia Nelson

2 c. sugar
1 stick margarine
1/2 c. milk
2 oz. semi-sweet chocolate bits
1/2 c. peanut butter
3 c. quick rolled oats
1 tsp. vanilla

Boil sugar, margarine and milk for 1 minute. Add the other ingredients. Mix to blend and spread into a buttered 8x8 inch pan. Makes 36.

A little public scandal is good once in a while — takes the tension out of the news.

NO BAKE COOKIES — Denise Veteto

1/2 c. white corn syrup
1/2 c. peanut butter
3 c. Rice Krispies cereal

Mix the syrup and peanut butter together. Add cereal and mix until cereal is evenly coated. Spoon onto waxed paper or pat into a buttered 8x8 inch pan. Cut into squares.

PECAN BARS — Nina (Mrs. A. F.) Engwall

2 T. oleo
1/3 c. flour
1 c. brown sugar
1 c. pecans (chopped)
1/8 tsp. soda
1/8 tsp. salt
2 eggs (beaten)
1 tsp. vanilla

Melt the oleo in a 9x9 inch pan. Sift the dry ingredients together. Stir in sugar and nuts. Stir in eggs and vanilla. Pour the batter over the butter. Do not stir the butter in. Bake at 350° for 15 - 20 to 25 minutes. Sprinkle with powdered sugar. Freeze well.

RAISIN BARS — Joyce Florell Patrick

1 1/2 c. sugar
1 c. margarine
2 eggs (beaten)
2 c. raisins
3 1/2 c. flour
2 tsp. cinnamon
1 c. raisin juice (add water)
1 tsp. soda (in the juice)
1/8 tsp. salt
1 tsp. vanilla

Boil the raisins 20 minutes, then cool. Save the juice. Mix ingredients in the order given. Spread very thin on 2 large (12x18 inch) greased cookie sheets. Bake at 375° for 15 to 18 minutes. Frost while hot.

FROSTING:
2 c. powdered sugar
1/4 c. margarine
1/2 tsp. vanilla

Mix with 2 1/2 to 3 T. hot water for spreading. Cut into squares or any other desired shape.

The trouble with being punctual is that people think you have nothing more important to do.

OLD FASHIONED RAISIN BARS

Lucille (Mrs. Dean) Engwall

1 c. seedless raisins (light or dark)
1 c. water
1/2 c. salad oil or shortening
1 egg (slightly beaten)
1 3/4 c. flour (sifted)
1/4 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice
1/2 tsp. cloves
1/2 c. walnuts (chopped)
1 c. sugar

Combine the raisins and water. Bring to a boil and remove from the heat. Stir in the salad oil. Cool to lukewarm. Beat in sugar and eggs. Sift together dry ingredients and beat into the raisin mixture. Stir in nuts. Pour into a greased 9x13x2 inch pan. Bake at 375° for 20 minutes, or until done.

When cool, cut into bars, dust the top of the bars with confectioners' sugar. Makes about 2 dozen.

TOFFEE BAR COOKIES

Mrs. Quentin Engwall

1 c. butter or oleo
1 c. brown sugar (firmly packed)
1 egg yolk
1 tsp. vanilla
2 c. flour
1 tsp. soda
1/2 tsp. salt

TOPPING:
1/2 large Hershey bar and chopped nuts

(Or use a powdered sugar frosting)

Cream the butter and sugar; add egg yolk and vanilla. Beat well. Add the flour, soda and salt. Bake at 375° for 15 to 20 minutes. Remove immediately and top with the Hershey bar and nuts; or the frosting.

WHITE BROWNIES

Marylee Anderson Fischer

1 box white cake mix
1 egg
1/3 c. brown sugar
1/3 c. milk
1 T. light corn syrup
1 pkg. chocolate chips

Mix and bake in a jelly roll pan at 350° for 35 to 40 minutes. Cool and cut into bars.

The modern husband believes that a woman's place is in the home -- and he expects her to go there immediately after work!

DROP COOKIES

BANANA OATMEAL COOKIES

(P) Marion (Mrs. Carl A. A.) Larson

1 1/2 c. flour (may need a bit more)
1 c. sugar
1/2 tsp. soda
1 tsp. salt
1/4 tsp. nutmeg
3/4 tsp. cinnamon
3/4 c. margarine
1 egg (unbeaten)
1 c. bananas
1 3/4 c. oatmeal
Nutmeats if desired

Sift the flour, sugar, soda, salt and spices. Add the rest of the ingredients. Drop by tsp. 1 1/2 inches apart. Makes 4 dozen.

BUTTERSCOTCH-CORNFLAKE COOKIES

(P) Marion (Mrs. Carl A. A.) Larson

1 pkg. butterscotch chips
4 T. smooth homogenized peanut butter

Melt together over hot water. Then add 3 c. cornflakes and mix well. Drop by tsp. onto waxed paper. Cool in the refrigerator. These are quick cookies for cool weather. If the butterscotch-peanut butter mixture isn't creamy enough to mix well with the cornflakes, a little cream or milk can be added.

CHOCOLATE CHIP COOKIES

(P) Emma (Mrs. Carl G.) Danielson

1 c. margarine
3/4 c. sugar
3/4 c. brown sugar
2 tsp. vanilla
1 tsp. water
4 eggs
4 1/2 c. flour
2 tsp. soda
1 tsp. salt

Cream the margarine, sugars, vanilla and water. Add the eggs, then the sifted flour, soda and salt. Bake at 350°. Variations can be chocolate chips, raisins, currants, cereal or nuts.

CHOCOLATE CHIP BRAN COOKIES

Jessie (Mrs. Milford) Anderson

2 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
1 c. butter or margarine
1 1/2 c. sugar
2 eggs
1 tsp. vanilla
1 c. Kelloggs All Bran
1 c. semi-sweet chocolate chips or butterscotch chips

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CHOCOLATE CHIP BROWNIES (Continued).

Sift flour, salt and soda. Blend butter and sugar. Add eggs and vanilla. Beat well and stir in the bran and chocolate chips. Add the sifted flour and mix well. Drop by tsp. onto ungreased baking sheet. Bake at 375° for 12 minutes. Makes 6 1/2 dozen.

CHOCOLATE DROP COOKIES — Lorraine Nelson Lewis

2/3 c. shortening
1 c. sugar
1 egg
1 1/2 tsp. vanilla
2 c. flour
1 tsp. baking powder
1/2 c. cocoa
1/2tsp. salt
1 c. less 1 T. milk
1 T. vinegar
1 tsp. soda

Cream the shortening and sugar. Add egg and vanilla and mix. Sift together all the dry ingredients and add alternately with liquids (milk, vinegar and soda). Mix well and drop by tsp. onto ungreased pan to bake at 325° for 10 minutes. While the cookies are still warm frost with Coffee Glaze.

COFFEE GLAZE:

1 1/2 c. powdered sugar
2 1/2 T. butter or margarine (melted)
2 1/2 T. cocoa
2 1/2 T. hot coffee
1/2 tsp. salt

NO BAKE CHOCOLATE DROPS — Thelma Larson

2 c. sugar
1/4 c. cocoa
1/2 c. milk
1/4 lb. oleo
1 tsp. vanilla
1/2 c. peanut butter
3 c. minute oats

Cook the first 4 ingredients 1 minute after the boiling begins. Remove from the flame. Add vanilla, peanut butter and oats. Stir. Drop by tsp. onto waxed paper and let stand until hardened enough to pack.

CHOCOLATE FRUIT COOKIES — (P*) Nellie E. Martin

1 c. sugar
1/2 c. butter
3/4 c. milk
1 1/2 c. flour
1 tsp baking powder
1 c. raisins (chopped)
1 c. nuts (chopped)
1 egg or 2 egg yolks
2 sq. chocolate (melted)
1 tsp. vanilla

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CHOCOLATE FRUIT COOKIES (Continued).

Cream the butter and sugar. Beat in egg, chocolate and vanilla. Add alternately the milk and flour, baking powder mixture. Then fold in the chopped raisins and nuts. Drop onto greased cookie sheet and bake at 350° for 15 to 17 minutes.

DROP SUGAR COOKIES — Gayle Nelson

2/3 c. shortening
3/4 c. sugar
1/2 tsp. orange peel (grated)
1/2 tsp. vanilla
1 egg
4 tsp. milk
1 1/2 c. all purpose flour (sifted)
1 1/2 tsp. baking powder
1/4 tsp. salt
1 c. seedless raisins or 1/2 c. nuts
1/2 c. citron (diced)

Thoroughly cream the shortening, sugar, orange peel and vanilla. Add the egg. Beat until light and fluffy. Stir in the milk. Sift together dry ingredients and blend in creamed mixture. Drop from spoon onto cookie sheet to bake at 375° for 10 to 12 minutes.

15 MINUTE COOKIES — Mabel Freeman Maness

1 c. Bisquick
1 (3 3/4 oz.) pkg. instant pudding (any flavor)
1 egg
1/4 c. vegetable oil

Place all ingredients in a bowl at once and stir. Drop by spoonfuls onto an ungreased cookie sheet to bake at 350° for about 8 minutes or until a very light brown. Vary the flavor by adding nuts, dates, etc.

FORGOTTEN KISSES — Mrs. Florence Lundblade

3 egg whites
3/4 tsp. cream of tartar
Pinch of salt
1/2 tsp. vanilla extract
1 1/8 c. sugar
1 pkg. chocolate chips or 1/2 c. nuts

Whip egg whites until very light. Add cream of tartar, salt and vanilla while whipping, then add sugar gradually. Fold in the chips.

Grease cookie sheets and drop by tsp. onto sheet. Bake at 375° for 1 minute. Turn off the oven and leave cookies over night to dry out. This makes 50 cookies. Put carefully into tight can. They will keep crisp.

FRUIT LOOP COOKIES — Agnes Johnson Swenson

2 c. Fruit Loops
2 c. flour
1/2 tsp. baking powder
1/4 tsp. salt
1/2 c. orange juice
1/2 c. shortening
1/2 c. margarine
1/2 c. sugar
2 eggs
1/2 c. walnuts

Crush the Fruit Loops until fine. Set aside. Cream the sugar, shortening and margarine together. Add eggs and orange juice, beating well. Add the dry ingredients and mix. Fold in the Fruit Loops and walnuts. Drop by tsp. onto ungreased cookie sheets. Bake at 350° for 12 minutes.

GREEK RAISIN COOKIES — Linda Nelson George

2 1/4 c. water
2 c. raisins (cooked)
1 c. raisin juice
1 1/2 c. sugar
1 c. shortening
2 c. flour (more if needed to make a stiff batter)
1 egg
1 tsp. salt
2 tsp. vanilla
1 tsp. baking soda
1 tsp. baking powder
2 tsp. nutmeg
3 1/2 tsp. cinnamon
2 1/2 tsp. allspice

In a large mixing bowl mix together all the dry ingredients and set aside.

In a smaller bowl cream the sugar, shortening, egg and vanilla. Add raisin juice and mix well. Add the creamed mixture to the dry ingredients, mixing very well. Finally add raisins and more flour if needed. Drop by tsp. onto greased baking sheet to bake at 350° until golden brown.

HANDY UNBAKED COOKIES (Like candy) — Eunice Ohslund Vance

1/2 c. sugar
1/2 c. white corn syrup
1 c. peanut butter
2 c. corn flakes

Bring the sugar and corn syrup to a boil. Stir in the peanut butter, then the corn flakes. Drop with tsp. onto waxed paper and let set in a cool place for an hour.

Only he who attempts the ridiculous can achieve the impossible.

MOIST SPICY OATMEAL COOKIES

Lena (Mrs. Earl) Hultquist

1 c. raisins
1 tsp. soda
9 T. raisin liquid
1 c. shortening or oleo
2 eggs (beaten)
2 c. oatmeal
2 c. flour
1 c. sugar
1 tsp. salt
1 tsp. cinnamon
1 tsp. vanilla

Cover the raisins with water, cook until tender and drain. Save 9 T. raisin liquid. Add soda, then the shortening and cool. Add the eggs, vanilla, dry ingredients and raisins. Drop by tsp. onto a greased cookie sheet to bake at 350° for 9 to 10 minutes.

OATMEAL COOKIES

Mary Stener

3/4 c. soft shortening
1 c. brown sugar (firmly packed)
1/2 c. granulated sugar
1 egg
1/4 c. water
1/2 tsp. soda
1 tsp. vanilla
1 c. flour (sifted)
1 tsp. salt
3 c. oatmeal

Beat the shortening, sugars, egg, water and vanilla until creamy. Sift the flour, salt and soda. Add to creamed mixture and blend well. Stir in oats. Drop by tsp. onto greased cookie sheets. Bake at moderate heat for 12 to 15 minutes. Makes 5 dozen.

OATMEAL COOKIES

(*) Minnie Hultquist

1 c. butter
1 c. sugar
2 eggs
6 T. milk
1/2 tsp. cinnamon
1/2 tsp. cloves
2 c. flour
1 tsp. soda
2 c. oatmeal
1 c. raisins (chopped - seedless)
1 tsp. vanilla
1/2 c. nuts

Cream the butter or margarine and sugar. Add beaten eggs. Sift together the dry ingredients, except the oatmeal. Add with milk to the first mixture. Then add the oatmeal, nuts, raisins and vanilla. Mix well. You can roll out cookies or drop onto a greased baking sheet. Bake until golden brown at 375° (about 10 to 15 minutes).

We treat this world of ours as though we had a spare in the trunk.

ORANGE DROP COOKIES

Laura Johnson Otte

3/4 c. shortening
1/4 c. butter or margarine
1 1/2 c. brown sugar
2 eggs (well beaten)
1/4 c. orange juice
1 T. orange peel (grated)
1 tsp. vanilla
1 c. sour milk
3 1/2 c. enriched flour
2 tsp. baking powder
1 tsp. soda
1/4 tsp. soda
1/4 tsp. salt
1 c. dates or nuts (chopped)

Cream shortening, butter and sugar. Beat in eggs, orange juice, peel, vanilla and sour milk. Sift the dry ingredients ; add to the creamed mixture. Add dates or nuts. Drop from tsp. onto a greased cookie sheet to bake at 350° for 15 minutes. Makes 5 dozen.

PARTY COOKIES

Pat (Mrs. Vernon) Olson

1 c. shortening
1 c. brown sugar
1/2 c. granulated sugar
2 tsp. vanilla
2 eggs
2 1/4 c. flour (sifted)
1 tsp. salt
1 tsp. soda
1/2 c. M and M candies

Mix in the order given. Drop from tsp. onto greased cookie sheet. Place 3 or 4 M and M candies on each and bake at 350° for 8 to 10 minutes.

SKIPPY CREAM STYLE COOKIES

Julia Flewelling

2 c. flour (sifted)
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
1 c. shortening
1 c. Skippy cream style peanut butter
1 1/4 c. brown sugar
1 c. granulated sugar
3 eggs
1/2 tsp. vanilla

Sift theflour, measure and sift again with the soda, baking powder and salt. Blend together the shortening and peanut butter until smooth. Add sugar, gradually beating until creamy. Add the eggs 1 at a time, beating well after each addition. Add the vanilla and blend in flour. Mix until smooth and drop from a spoon onto a greased cookie sheet. Bake at 375° for 8 to 10 minutes.

Dogs are much like people: usually only one in the group is barking at something in particular - the others are barking at him!

WOODLAND DALE COOKIES — Lula (Mrs. Gilbert) Larson

1 c. butter or margarine
1 tsp. salt
3/4 tsp. soda
1 tsp. vanilla
1 1/2 c. sugar
2 eggs (well beaten)
3 1/2 c. flour
5 T. milk
2 c. dates (pitted - chopped)
3/4 c. nuts (chopped)

Combine butter, salt, soda and vanilla. Blend well. Add the sugar gradually and cream well. Add beaten eggs and blend. Add flour alternately with milk, mixing thoroughly. Add dates and nuts. Blend. Drop from spoon onto greased baking sheet. Flatten and bake at 400° (moderately hot) until golden brown.

REFRIGERATOR COOKIES

CATHEDRAL WINDOWS — Ruth Hedstrom, Sharon Anderson Carlgren

1 (6 oz.) pkg. chocolate chips
2 T. margarine
1 egg (beaten)
Coconut
3 c. multicolored miniature marshmallows
1/2 c. nuts (chopped)

Melt chocolate chips and margarine in a double boiler. Add beaten egg; cook, stirring constantly until thick and smooth. Cool to room temperature. Add the marshmallows and nuts. Roll into a log 1 1/2 inches in diameter. Sprinkle or roll in coconut and refrigerate several hours or over night. Slice and serve.

WINDOW PANE COOKIES — Alma Dean Johnson Van Meter

1 egg (beaten)
1 c. powdered sugar
1 (6 oz.) pkg. milk chocolate chips
2 T. oleo
4 c. colored marshmallows
1 c. nuts

Melt the chips and oleo together. Mix the beaten egg and the powdered sugar together and add to the first mixture. Add marshmallows and nuts. Put coconut on waxed paper and divide the cookies to make 2 rolls. Wrap up tightly and chill. Slice.

In these days of uncertainties, the only thing you can count on is your fingers!

PASTEL MARSHMALLOW COOKIES

Victoria Mainquist Ryden

1 (6 oz.) pkg. butterscotch chips
2 T. butter
1 tsp. vanilla
1 egg (beaten)
1 c. powdered sugar
1/2 c. nuts (chopped)
1 pkg. miniature pastel marshmallows
Graham cracker crumbs (as needed)

Melt the chips, butter and vanilla. Add the egg, and powdered sugar. Mix and add the nuts and marshmallows. Divide into 2 parts. Roll each in graham cracker crumbs and wrap tightly. Refrigerate. Slice when needed.

COCONUT PINWHEEL COOKIES

(•) Edith Engwall

1 1/2 c. flour (sifted)
1/2 tsp. baking powder
1/8 tsp. salt
1/2 c. butter
1/2 c. sugar
1 egg yolk (well beaten)
3 T. milk
1 sq. unsweetened chocolate (melted)
1 tsp. vanilla

Sift the flour once. Measure and add baking powder and salt. Cream the butter, add sugar, then egg yolk. Add flour and milk. Divide the dough into 2 parts. To 1 part add the chocolate. Chill. Roll the dough out flat. Place chocolate sheet on top of the plain sheet. Roll up as for a jelly roll. Chill overnight, slice and bake at 425° for 5 minutes or until brown.

FILLED ICE BOX COOKIES

Hannah B. Hansen

1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs (well beaten)
1 tsp. soda
4 c. flour
1/4 tsp. vanilla
1 lb. ground or cut dates
1/2 c. water
1/2 c. sugar
1/2 c. nuts (if desired)

Cream together the white sugar, brown sugar and shortening. Add the beaten eggs. Add the soda sifted with the flour. Add vanilla.

Make a filling by cooking slightly the dates, water and sugar. Then cool and add nuts. Roll dough on waxed paper and spread the filling out on it. Roll it into a roll and wrap it in waxed paper. Place in the refrigerator over night. Bake at 375° oven.

Sometimes it seems the shortest distance between two points is always under construction.

ICE BOX COOKIES

(*) Mrs. Lydia Olson

2 c. brown sugar
1 c. shortening
2 eggs (beaten)
1 tsp. vinegar
1 tsp. vanilla
1 tsp. soda
1 tsp. cream of tartar
4 c. flour
1 c. nutmeats
1 c. maraschino cherries (chopped)

Make into a roll and let stand over night in the refrigerator. Slice thin and bake at 350°.

ICE BOX COOKIES

Alois (Mrs. Robert) Donohoe

2 c. brown sugar
1 c. butter
2 eggs
1 tsp. cream of tartar
1 tsp. soda
1 tsp. vanilla
4 c. flour
1 c. nuts

Cream the butter and sugar together. Add the eggs, beating hard. Sift the flour, cream of tartar and soda together and add. Then add the vanilla and fold in the nuts. Mix all into a smooth dough.

Divide the dough and mold into 2 loaves. When loaves are formed, place them on a sheet in the refrigerator to remain over night. Remove from the refrigerator, slice into thin slices and bake on a greased sheet in a 375° oven about 10 minutes.

OATMEAL COOKIES

Ethel Johnson

1 c. butter or shortening
2 c. brown sugar
1 1/2 tsp. vanilla
2 eggs
1 tsp. soda
4 c. oatmeal
1/2 c. coconut
2 c. flour

Mix the brown sugar and melted shortening together, then add well beaten eggs and vanilla. Mix rolled oats, coconut and flour together. Add to the first mixture and form into 3 long rolls. Wrap in waxed paper and leave in the refrigerator over night. This keeps well for several days. Bake in a hot oven (375°) for 10 minutes.

Even the woodpecker has found that the way to progress is to use your head!

OATMEAL CRISPIES — Mrs. Sam Nelson

1 c. shortening
1 c. brown sugar
1 c. granulated sugar
2 eggs
1 tsp. vanilla
1 tsp. salt
1 tsp. soda
1 1/2 c. flour
3 c. quick oats
1/2 c. nuts

Cream the sugar and shortening. Add eggs and vanilla. Add remaining ingredients and shape into rolls. Wrap in waxed paper and put into the refrigerator. Cut 1/4 inch thick and bake on ungreased cookie sheet at 350° until light brown.

SANTA'S WHISKERS — Betty Nelson

1 c. butter or margarine
1 c. sugar
2 T. milk
1 tsp. vanilla or rum extract
2 1/2 c. all purpose flour (sifted)
3/4 c. red and green candied cherries (finely chopped)
1/2 c. pecans (finely chopped)
3/4 c. flaked coconut

In a mixer bowl cream together the butter or margarine and sugar. Blend in milk and vanilla. Stir in flour, candied cherries and nuts. Form into 2 rolls, each 2 inches in diameter and 8 inches long. Roll in coconut. Wrap and chill several hours or over night. Slice 1/4 inch thick. Place on an ungreased cookie sheet to bake at 375° for 12 minutes, or until the edges are golden. Makes about 5 dozen.

ROLLED COOKIES

BROWN COOKIES — (•) Mrs. Phil F. Larson

1 c. sugar
1 c. lard
1/2 tsp. soda
2 eggs
1 tsp. ginger
1/2 c. molasses
1 tsp. baking powder
1 tsp. cinnamon

Use flour enough to handle. Roll thin and cut. Bake in a 350 to 375° oven.

The hurrier I go the behinder I get!

CHRISTMAS COOKIES

(*) Mrs. C. W. Johnson

2 c. brown sugar
1 c. butter or margarine
3 eggs (beaten)
1 T. hot water
4 c. flour (sifted)
1 tsp. salt
1 tsp. soda
1 tsp. vanilla

Cream the brown sugar, salt and butter Add the beaten eggs and soda dissolved in hot water. Add the sifted flour. Roll lightly on a floured board. Cut with a cookie cutter and bake on cookie sheet in 350° oven until done.

Ice with your favorite icing and decorate. Makes 4 to 5 dozen.

CORNMEAL COOKIES

Gertrude (Mrs. Thuren) Blazer

1/2 c. shortening
3/4 c. sugar
1 large egg (or 2 small)
1 1/2 c. flour
1/2 c. yellow cornmeal
3/4 tsp. baking powder
1/4 tsp. salt
1/2 tsp. vanilla
1/2 tsp. lemon
1/2 tsp. nutmet
1/4 c. raisins (diced)

Cream the shortening and sugar. Add beaten egg, lemon and vanilla flavoring. Mix together the dry ingredients and add to the first mixture. Roll out the dough 1/8 inch thick. Cut and place on cookie sheet. Sprinkle with sugar and bake at 400° for 10 minutes. Makes 40 cookies.

CRISP SUGAR COOKIES

Melanie Mainquist

3 c. flour (sifted)
2 level tsp. baking powder
3/4 tsp. soda
1 c. shortening (half Crisco - half margarine)
2 eggs (beaten)
1 tsp. vanilla (or your choice of extract)
1 c. white sugar
4 T. milk

Mix together flour, baking powder, soda and shortening. Add the beaten eggs, vanilla and white sugar. Beat this. Add the milk. Mix all together and chill. Roll out quite thin and cut with a cookie cutter. Bake at 325°.

FATTIG-MANDS

Beverly (Mrs. Allwin) Tornquist

5 egg yolks
5 T. sugar
5 T. cream
2 c. flour
1 T. flavoring
1 T. ground cardamon seed

Roll dough very thin. Cut into desired size with slit in the middle. Fry in deep fat. Test fat with a slice of potato. When done, put on heavy paper and sprinkle with powdered sugar immediately.

MOLASSES COOKIE (•) Anna (Mrs. Levi) Nelson

4 c. sugar
1 c. butter
1 c. lard
4 egg yolks
1 1/2 c. milk
2 heaping tsp. soda
2 c. molasses
2 tsp. cloves
2 tsp. cinnamon
2 tsp. ginger
2 tsp. nutmeg
Pinch of salt
4 egg whites
Flour (to thicken enough to roll out)

Cream the sugar, butter and lard. Add beaten egg yolks. Add the other ingredients and well beaten egg whites. Add flour enough to roll out and cut into round cookies with a sprinkle of sugar on the top. Bake at 350°.

MOLASSES COOKIES (•) Mrs. O. W. Carlson

2 c. molasses
1 c. sugar
1 c. butter or lard
1 c. hot water or cream
1 T. soda
1 T. cinnamon
2 egg yolks and 1 whole egg
Flour enough to roll

Cream the sugar and butter. Add water and molasses. Beat well. Next add the eggs and beat, then add soda, cinnamon and flour mixed together. Bake at 350°.

To make frosting, boil 1 1/2 c. sugar and 4 T. water until it strings. Pour over the beaten whites of 2 eggs. Stir until cool enough to spread. Flavor with a little lemon.

MOLASSES COOKIES (•) Mrs. Alma Johnson

1 c. butter
1 c. sugar
2 eggs
1 c. molasses
1 c. sweet cream
1 tsp. soda
2 tsp. cinnamon
2 tsp. ginger
1/4 tsp. nutmeg
1 1/2 tsp. salt
6 or 7 c. flour

Cream butter and sugar. Add the eggs 1 at a time, also the molasses. Combine dry ingredients and add alternately to the first mixture, together with the sweet cream. Let the dough stand over night. In the morning roll out thin and shape with cookie cutter. Bake at 350°.

Experience is the best teacher, but too often we don't have it, until it is too late.

SUGAR COOKIES

(•) Mrs. S. A. Haggman
(•) Mrs. Herman Anderson
Eula (Mrs. V. C.) Hurtig, Sr.

1 c. butter
2 c. sugar
4 eggs
4 level tsp. baking powder
3 c. flour
1 tsp. vanilla or lemon extract

Cream the butter and sugar until light and fluffy. Add the beaten eggs and flavoring. Then mix in the sifted dry ingredients. Chill dough in the refrigerator before rolling out. Add as little more flour as possible -- just enough to handle the dough. Cut out and sprinkle with colored sugar. Bake at 350° until lightly browned.

SUGAR COOKIES

(•) Mrs. Enoch Anderson

1/2 c. shortening
1/2 c. sugar
1 egg (beaten)
2 T. milk
1 1/2 c. flour (sifted)
1/2 tsp. salt
1/2 tsp. soda
1/2 tsp. baking powder

Cream the shortening and sugar until creamy. Add the beaten egg and mix well. Add milk and sifted dry ingredients. Add the flavoring or vanilla and roll on a slightly floured board. Bake at 350°.

SUGAR COOKIES

(•) Mrs. Alma Johnson

2 c. sugar
1 c. shortening
3 eggs
3 T. milk
1 tsp. salt
4 level tsp. baking powder
1 tsp. nutmeg
1/2 tsp. cloves
4 c. flour

Cream fat and sugar. Beat in whipped eggs, then the milk and spices. Add flour and baking powder. Roll out dough into a sheet 1/4 inch thick. Cut with a cookie cutter and sprinkle granulated sugar over each. Bake at 350° for 12 to 15 minutes.

SUGAR COOKIE

(•) Mrs. John L. Johnson

2 c. sugar
1/2 c. butter
1/2 c. lard
2 eggs
1 c. sour cream
1/2 tsp. baking soda
1 tsp. baking powder
4 c. flour (or enough to make a soft dough)

Continued on next page.

SUGAR COOKIE (Continued).

Cream the sugar and shortening. Add beaten eggs and beat well. Add sour cream and flour mixture alternately. Roll out and cut. Sprinkle with sugar and bake in a quick oven (375 to 400°).

VINEGAR COOKIES

(P°) Mrs. E. P. Olsson

2 eggs (beaten)
2 c. brown sugar (packed)
1 scant c. lard
1 tsp. salt
1/2 tsp. nutmeg
3 T. vinegar
2 tsp. soda
2 1/2 c. flour
1 c. raisins
1/2 c. English walnuts

Combine brown sugar, lard, salt and nutmeg with the beaten eggs. Mix well. Add the vinegar, soda and flour, then add raisins and nuts. An additional cup of flour may be needed on the board. Roll quite thin and cut with a cookie cutter. Bake at 350°.

WHITE SUGAR COOKIES

Regina Tornquist

1 c. butter or margarine
1 1/2 c. white sugar
1/2 c. milk
1/2 tsp. nutmeg
2 tsp. cream of tartar
1 tsp. soda
1 tsp. vanilla
2 eggs (well beaten)

Use flour enough to roll thin. Sprinkle with sugar and bake at 350°.

SHAPED COOKIES

ANGEL COOKIES

Anna (Mrs. Arthur) Johnson

1/2 c. butter
1/2 c. shortening
1/2 c. brown sugar
1/2 c. white sugar
1 egg
1 tsp. vanilla
2 c. flour
1 tsp. soda
1 tsp. cream of tartar
1/4 tsp. salt
1/2 c. nutmeats

Cream the butter, shortening and sugar. Add the other ingredients in the order given. Roll into balls, the size of a walnut, and dip top half in cold water, then in sugar.

Place on greased baking sheet, sugar side up. Leave wide space between cookies as they spread in baking. Bake in a hot, 425° oven. Makes 40 cookies.

APPLESAUCE COOKIES

(•) Mrs. Lydia Olson

2 eggs
1/2 c. shortening
1 c. sugar
1 c. applesauce
2 1/4 c. flour (sifted)
1/2 tsp. salt
1 tsp. soda
1/4 tsp. cloves
1/4 tsp. nutmeg
1/4 tsp. cinnamon
1/2 c. raisins
1 c. nutmeats

Drop from a tsp. onto a greased cookie sheet. Bake at 350°.

BUTTER COOKIES

Mabel (Mrs. Gust) Nelson

1/2 c. butter
1/2 c. shortening
1 c. sugar
1 tsp. vanilla
1/2 tsp. soda
1/2 tsp. baking powder
1/4 tsp. salt
2 c. flour plus 2 T. flour
1 egg

Put in the refrigerator over night or chill to firm. Roll into balls the size of walnuts, press down with a glass. Bake at 375° for 8 to 10 minutes.

CASSEROLE COOKIES

Sharon Anderson Carlgren

2 eggs
1 c. sugar
1 c. dates (chopped)
1 c. nuts
1 c. coconut
1 tsp. vanilla
1 tsp. almond

Beat the eggs, add sugar. Mix the remaining ingredients and bake in an ungreased 2 qt. casserole for 30 minutes, at 350°. Beat while hot, let cool. Make into balls and roll in powdered sugar.

CHOCOLATE CRINKLES

Lynette Nelson

1/2 c. shortening
1 2/3 c. granulated sugar
2 tsp. vanilla
2 eggs
2 c. all purpose flour (sifted)
2 (1 oz.) sq. unsweetened chocolate (melted)
2 tsp. baking powder
1/2 tsp. salt
1/3 c. milk
1/2 c. nuts (chopped)
Confectioners' sugar (sifted)

Continued on next page.

CHOCOLATE CRINKLES (Continued).

Thoroughly cream the shortening, sugar and vanilla. Beat in eggs, then the chocolate. Sift together dry ingredients, blend in alternately with milk. Add nuts and chill 3 hours.

Form into 1 inch balls. Roll in confectioners' sugar. Place on greased cookie sheet 2 to 3 inches apart. Bake at 350° for about 15 minutes. Cool slightly, then remove from the pan.

COCONUT COOKIES — Eleanor (Mrs. Everett) Hanson

1 c. white sugar
1 c. brown sugar
1 c. oleo
2 eggs
1 c. coconut
3 c. oatmeal
2 c. flour
1 tsp. baking powder
1 tsp. soda
1 tsp. vanilla

Cream the oleo and sugar. Add beaten eggs, then the rest of the ingredients. This mixture is dry. Roll into small balls and flatten with a spoon. Bake at 375°. This makes quite a large batch.

ESKIMO COOKIES (No Bake) — Ruth Ann Larson

1 1/2 sticks butter
3/4 c. sugar
1 T. water
1/2 tsp. vanilla
3 T. cocoa
2 c. quick rolled oats

Put butter into a bowl to soften. Add the sugar and mix well. Mix in water, vanilla and cocoa, then add the oats. Shape into 36 balls. Coat with powdered sugar and refrigerate.

FILLED COOKIES — (*) Mrs. Phil F. Larson

1/2 c. shortening
1 c. sugar
1 egg (beaten)
1 tsp. vanilla
2 tsp. baking powder
About 3 1/2 c. flour
1/2 c. milk
1 c. ground raisins
1/2 c. sugar
1/2 c. water
1 T. flour

To prepare a filling cook the raisins, 1/2 c. sugar, water and 1 T. flour until thick.

Cream the shortening and sugar; add beaten egg, vanilla and mix well. Add the milk. Sift the dry ingredients together and add to the mixture. Roll out very thin and cut into rounds. Place filling between 2 rounds, pinch edges and bake at 375°.

FOUR O'CLOCKS — Violet Johnson Buntjer

1/2 c. butter
1 c. flour
2 T. powdered sugar
1 tsp. vanilla
1 tsp. almond

Cream the butter and sugar. Add the other ingredients and chill. Roll between hands to the size of dates. Bake in a very moderate oven until a light brown. While hot roll in powdered sugar. Makes 24 cookies.

GINGER SNAP COOKIES — Inez M. Bergstrom
Anna (Mrs. Arthur) Johnson

3/4 c. soft shortening
1 c. dark brown sugar (firmly packed)
1 egg or 2 egg yolks (unbeaten)
1/4 c. molasses
2 c. all purpose flour (sifted)
1/4 tsp. salt
2 tsp. soda
1 tsp. each ginger, cinnamon and cloves

Combine the shortening, sugar and eggs in a mixing bowl. Beat until fluffy. Add the molasses and beat well. Sift the dry ingredients together and add. Mix well and chill the dough thoroughly. Shape into 1 inch balls and roll in granulated sugar. Place 2 inches apart on greased baking sheets. Bake at 350° for 12 to 15 minutes. Makes 4 dozen "crinkle top" cookies.

HONEY BALLS — (P) Marion (Mrs. Carl A.A.) Larson

1 c. peanut butter
1 c. honey or syrup
1 c. dry milk solids

Mix and form into balls. Roll in crushed cereal or fine brown bread crumbs.

HOPSCOTCH COOKIES — Darla Mainquist

In the top of a double boiler combine:
1/2 c. peanut butter
1 (6 oz.) pkg. Nestles butterscotch morsels

Place over hot (not boiling) water until the butterscotch morsels melt. Stir until blended. Add and stir until well coated:
1 (3 oz.) can LaChoy chow mein noodles
2 c. Kraft miniature marshmallows

Drop by tsp. onto waxed paper lined cookie sheet. Chill until set. Makes about 30.

Most of the stumbling blocks people complain about are under their own hats.

MEXICAN CRINKLES — Deanna (Mrs. Kenny) Nelson

3/4 c. soft shortening
1 c. sugar
1 egg
1/4 c. light corn syrup
2 (1 oz.) sq. baking chocolate (melted)
1 3/4 c. flour (sifted)
1 3/4 tsp. baking soda
1/4 tsp. salt
1 tsp. cinnamon
1/4 c. extra sugar

Cream the shortening, 1 c. sugar and egg together. Stir in syrup and melted chocolate. Sift the flour, soda, salt and cinnamon together. Stir into creamed mixture. Shape the dough into balls the size of walnuts and roll in the 1/4 c. extra sugar. Place the balls on ungreased baking sheet to bake at 350° for about 12 minutes. Makes 4 dozen.

MILLION DOLLAR COOKIES — Mildred Ohslund Rising

1/2 c. butter
1/2 c. Crisco
1/2 c. white sugar
1/2 c. brown sugar
1 egg
1 tsp. vanilla
2 c. white flour
1/2 tsp. soda
1/2 tsp. salt

Cream shortening and sugar. Add egg and vanilla. Sift flour, soda, salt and add this to the butter mixture. Form into small balls (1 tsp. or so). Roll the balls in sugar and put on a cookie sheet. Press with a drinking glass or press down with a fork. Not too close in the pan. Bake at 350° for 8 minutes. Cool and remove from sheet.

MOLASSES COOKIES — (•) Mrs. G. E. Edberg
(•) Emma (Mrs. Victor) Falk

3/4 c. shortening
1 c. sugar
1 egg
2 T. molasses
1/4 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger
1 tsp. soda
2 c. flour

Cream the shortening and sugar. Mix eggs and molasses. Add to shortening mixture. Sift the dry ingredients together and add a little at a time, mixing well. Roll into balls the size of small walnuts and press with a glass dipped in sugar. Or, make rolls and chill in the refrigerator. Cut into slices and bake in a 375° oven about 10 minutes.

A merry heart doeth good like a medicine!

ORANGE NO BAKE COOKIES

Ellen (Mrs. Laben) Johnson

1 small can frozen orange juice
1 small can angel flake coconut
1 stick oleo (1/4 lb.)
1 box powdered sugar
1 (about 10 oz.) box vanilla wafers
1 c. pecans (chopped)

Melt the juice, add the softened oleo, powdered sugar and blend this. Add the crumbled vanilla wafers. Combine the pecans and coconut. Roll approximately 1 tsp. of the dough in this mixture. Place on waxed paper and refrigerate. This is a real rich party type cookie.

PEANUT BLOSSOM COOKIES

Leona (Mrs. Wayne) Cunningham

1 3/4 c. flour
1/2 tsp. salt
1/2 c. brown sugar (firmly packed)
1/2 c. shortening
1 egg
1 tsp. vanilla
1 tsp. soda
1/2 c. sugar
1/2 c. peanut butter
2 T. milk
48 milk chocolate candy kisses

Combine all the ingredients except the candy kisses in a large mixing bowl. Mix until the dough forms. Shape into small balls, using a rounded tsp. for each. Roll the balls in extra sugar.

Place on ungreased cookie sheet to bake at 375° for 10 to 12 minutes. Top each cookie with a candy kiss. Press down firmly so cookie cracks around the edges.

PEANUT BUTTER COOKIES

Regina Tornquist
Mary (Mrs. Richard) Olson
Melvina Olson Beale

1 c. white sugar
1 c. brown sugar
1 c. butter
2 eggs
1 c. peanut butter
1 tsp. soda dissolved in 1/4 c. hot water
1 tsp. vanilla
1/2 tsp. salt
3 c. flour

Cream sugar and shortening. Add the other ingredients in the order given. Roll into balls, press flat and bake at 375° for about 10 minutes.

Many a man thinks he has an open mind when it is merely vacant!

PEANUT BUTTER CHOCOLATE DROPS — June Hanson Nyquist

2 c. peanut butter (chunky kind)
1 stick margarine
3 c. Rice Krispies
1 lb. powdered sugar

1 (8 or 8 1/2 oz.) Hershey bar
1 (6 oz.) pkg. chocolate chips
1/2 (plus) paraffin bar

Mix together peanut butter, margarine, Rice Krispies and powdered sugar. Form into balls. The ingredients will be crumbly, but the heat from hands will make them stay in balls.

Melt together Hershey bar, chocolate chips and paraffin. Dip the balls into this mixture and let dry on waxed paper.

PEANUT OATMEAL DROPS — Evelyn (Mrs. Warren) Segerhammar

1 c. shortening
1 c. white sugar
1 c. brown sugar
1 tsp. vanilla
2 eggs

1 1/2 c. flour (sifted)
1 tsp. soda
3 c. rolled oats (quick)
1/2 lb. salted peanuts

Cream the sugar and shortening well. Add vanilla and beaten eggs. Sift flour and soda, add to above and blend well. Form into small balls, flatten and bake in a 375 or 400° oven, for about 7 minutes. Store in an air tight container to keep crisp. You may add 1 c. raisins.

PECAN BUTTER BALLS — Stella (Mrs. Gerald) Walter

1/2 lb. butter
1 c. cake flour
2 T. sugar

1 tsp. vanilla
1 c. ground pecans

Mix the butter, sugar, vanilla, pecans and cake flour all together thoroughly. Shape into round balls about the size of a small walnut. Bake on ungreased sheet at 300° for 20 minutes. Roll in powdered sugar while still warm.

PEPPER NUTS (German Christmas Cookie — Pfeffernüsse) — Mrs. Orvin Marquardt

3 c. dark syrup
1 c. molasses

Boil a few minutes and set aside to cool. Be sure to do this.

1 lb. sugar
1/2 lb. butter
1/2 lb. lard
4 eggs (beaten)

3 tsp. soda dissolved in a little sour cream
3 or 4 drops anise oil
1 lb. walnuts (chopped)

Continued on next page.

PEPPER NUTS (Continued).

Mix thoroughly. Add 14 c. or more flour and 1 lb. walnuts. Mix and knead. Chill thoroughly. Roll into long rolls the diameter of a nickel. Cut off slices 1/2 inch thick, roll in the palm of the hand, place on a greased cookie sheet and flatten with a glass. Bake at 350°.

These are better when kept 2 weeks or longer before eating. Since this is a large recipe, the dough may be stored in a cool place and baked over a period of several days.

POTATO CHIP COOKIES

Leota (Mrs. Raymond) Falk
Esther Niswender
Ellen (Mrs. Laben) Johnson

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
2 or 2 1/2 c. flour
1 tsp. soda
2 c. potato chips (crushed)
1 (6 oz.) pkg. butterscotch chips

Combine the shortening and sugars. Blend well and add eggs. Add the flour and soda. Stir in chips (crushed) and the pkg. of butterscotch chips. Shape into balls, place on a cookie sheet and bake 10 to 12 minutes at 325° to 350°. Makes 4 dozen.

RAISIN CRISS CROSS COOKIES

Lorena (Mrs. Orvin) Marquardt

1/2 c. shortening (part butter)
3/4 c. sugar

Mix together. Then stir in:

1 egg
1 T. milk
1/2 tsp. lemon extract

Sift together and stir in:

1 3/4 c. flour (sifted)
3/4 tsp. cream of tartar
3/4 tsp. soda
1/4 tsp. salt

Stir in 1/2 c. coarsely ground or chopped raisins. Roll into balls the size of walnuts. Place on ungreased baking sheet and flatten with a fork dipped in flour, making a criss cross pattern. Bake 8 to 10 minutes in a 400° oven. Makes 3 dozen cookies.

Most families are like a Model T. Ford: it has at least one crank!

RICE KRISPIES COOKIES

Mabel Isaacson Hyde
Edna Edberg

1/2 c. shortening (butter or margarine)
1/2 c. white sugar
1/2 c. brown sugar
1 egg
1/2 tsp. soda
1/2 tsp. baking powder
1/4 tsp. salt
1/2 tsp. vanilla
1 c. flour
1 c. oatmeal
1 c. Rice Krispies
1/2 c. shredded coconut
1/2 c. chocolate chips (optional)

Cream the shortening and sugars. Stir in the beaten eggs; add the rest of the ingredients. Form into small balls the size of large olives or larger and flatten with a fork. Sprinkle each cookie with sugar and bake in a 350° oven.

RICH LITTLE COOKIES

Alphild R. Larson

1 stick butter
1/4 c. pecans (chopped)
1 c. flour (unsifted)
1 tsp. vanilla
2 T. powdered sugar

Mix well. Roll and shape like a date. Bake about 15 minutes at 400°. Roll in powdered sugar when cool.

RUSSIAN TEA CAKES

Evelyn Crowell

1 c. soft butter or oleo
1/2 c. powdered sugar (sifted)
1 tsp. vanilla
2 1/4 c. all purpose flour (sifted)
1/4 tsp. salt
3/4 c. nuts (finely chopped)

Mix together thoroughly the oleo, sugar and vanilla. Sift together the flour and salt. Stir into the oleo, sugar and vanilla mixture. Mix in the nuts and chill the dough. Roll into 1 inch balls. Place 2 1/2 inches apart on ungreased baking sheet to bake until set, but not brown. Bake at 400° (about 10 minutes.) While warm roll in powdered sugar, then cool. Makes approximately 4 dozen cookies. Note: Roll again in sugar after cookies are cool.

SNOWBALLS FOR JULY

JoAnn Hansen Neuman

(For the patio buffet. Do ahead, snowy white cookies. Very pretty with fresh fruit compote.)

1/2 c. butter or margarine (softened)
3/4 c. granulated sugar
2 c. Bisquick baking mix
1/2 c. nuts (chopped)
1/2 tsp. almond extract
Confectioners' sugar

Continued on next page.

SNOWBALLS FOR JULY (Continued).

Heat the oven to 375°. Cream the butter and sugar. Stir in baking mix, nuts and almond extract. Shape the dough by level tsp. into balls. Place on ungreased baking sheet.

Bake 10 to 12 minutes. Cool slightly before removing from baking sheet. While warm roll each ball in confectioners' sugar. Yields 6 dozen.

SPRITZ (Spritsar) (P•) Mrs. Arthur W. Almquist

1 c. butter
1/2 c. sugar
1 egg yolk
1/2 tsp. almond extract
2 c. all purpose flour (sifted)
1/4 tsp. salt

Cream the butter, add sugar and cream until well mixed. Add egg yolk and extract. Sift together the flour and salt. Add to the first mixture and mix thoroughly. Put the dough through a cookie press onto an ungreased cookie sheet in S and O shapes. Use small star disk in press.

Bake at 350° for 8 to 10 minutes or until very lightly browned. Yields 5 to 6 dozen.

Note: If necessary, chill the dough slightly before shaping.

SPRITZ COOKIES (•) Mrs. Charlie Anderson

1 c. sugar
2 c. butter or margarine
2 eggs
3 1/2 c. flour
Almond flavor

Cream the butter and sugar. Add eggs and beat well. Add the flour and flavoring. Put into cookie press. Make into the desired shapes. Place on ungreased cookie sheet to bake for 8 to 10 minutes at 375°.

SUGAR COOKIES Sandra Falk Brown
Doris (Mrs. Lyle) Bergstrom

1/2 c. oleo
1/2 c. shortening
1/2 c. sugar
1/2 c. powdered sugar

Cream these ingredients together. Add:

1 1/2 tsp. vanilla
1 egg
1/2 tsp. cream of tartar
1/2 tsp. salt
1/2 tsp. soda

Mix well, add 2 1/4 to 2 1/2 c. flour and mix well. Roll the dough in balls, flatten on cookie sheet with glass dipped in sugar and bake at 350 to 375° for 10 to 12 minutes.

SUGAR COOKIES — Ruth Lofgren Pearson

1 c. powdered sugar
1 c. white sugar
2 eggs
1 c. vegetable oil
1 c. butter or margarine
1 tsp. cream of tartar
1 tsp. salt
1 tsp. soda
4 1/4 c. flour
1 tsp. vanilla

Mix the sugars, eggs, oil and butter or margarine together. Sift together the cream of tartar, salt, soda and flour. Add to creamed mixture. Add vanilla.

Roll into balls with hands and flatten slightly with a glass dipped in sugar. Bake at 350° for 12 to 15 minutes. Do not overbake.

Tip: Place the dough in the refrigerator for a few minutes before rolling into balls.

10 MINUTE SUGAR COOKIES — Velda Anderson Linden

1 c. margarine
1 c. sugar
1 egg
2 tsp. vinegar
1/2 tsp. baking soda
1 tsp. vanilla
2 1/2 c. flour

Cream margarine and sugar. Add egg and blend well. Add the other ingredients and add flour last. Shape into balls the size of a walnut. Press down with a glass dipped in sugar. Bake at 375° for 10 minutes. Makes 5 dozen.

SWEDISH COCOA BALLS — Helen (Mrs. Oliver) Johnson
Mrs. Axel Johannson, Sweden

1/2 c. butter (no substitute)
1 small c. sugar
1 large c. quick oatmeal
1 T. strong coffee
3 T. cocoa
1 T. vanilla

Mix butter and sugar until white and creamy. Add oatmeal, coffee, cocoa and vanilla. Mix well. May add more oatmeal if necessary. Put into the refrigerator to cool. Roll in balls about the size of a walnut. Then roll balls in granulated sugar. Set in the refrigerator until ready to serve. Makes about 20 balls.

My house is clean enough to be healthy - and dirty enough to be happy!

SWEDISH COCONUT COOKIES

Lillian (Mrs. Albert) Segerhammar

2/3 c. sugar
2/3 c. coconut
1 c. shortening (1/2 c. butter and 1/2 c. other shortening)
1 1/2 c. flour
1 tsp. ammonia carbonate (hj ortron salt - a flavoring which may be obtained at a drug store)

Cream the sugar and shortening, along with the other ingredients. Mix thoroughly and shape into small round balls. Press down with a fork (try to keep the round shape and make as thin as possible). Bake at350° for 15 minutes.

SWEDISH NUT COOKIES

Ruth Carlson Nantz

1/2 c. butter or margarine
1/4 c. sugar
1/2 tsp. vanilla
1 egg yolk
1 c. flour (sifted)
1/4 tsp. salt
1 egg white (unbeaten)
1 c. nuts (finely chopped)

Cream the butter; add sugar gradually and cream thoroughly until light and fluffy. Blend in vanilla. Add egg yolk and beat well. Sift in flour and salt, mixing until thoroughly blended. Shape into balls 3/4 inch in diameter. Dip into egg white and roll lightly in nuts. Place on ungreased baking sheet. Bake in a moderate oven (350°) for about 12 to 15 minutes or until delicate brown. Remove from the baking sheet immediately.

WASHBOARDS

Nina Garman Mainquist

1 c. butter or margarine
2 c. brown sugar (packed)
2 eggs
1 tsp. soda
1/4 c. hot water or sour milk
1 c. coconut (shredded — chopped)
1 tsp. vanilla
4 1/2 c. flour (sifted)
1/2 tsp. salt
1 1/2 tsp. baking powder

Cream the shortening and sugar. Add well beaten eggs. Add soda to liquid and blend into creamed mixture . Add coconut and vanilla, mix well. Sift the flour, salt and baking powder. Add to coconut mixture and mix well. Chill. Use a piece of dough the size of a walnut; form into a ball and flatten into oblong shape on ungreased baking sheet leaving a space of 1 inch between cookies. Dough should be 1/4 inch thick to make thick cookies. Press each cookie lengthwise with tines of a fork to resemble a washboard. Or, for more perfect shapes, press dough through a cookie press. Bake at 400° for 8 to 10 minutes. Makes about 7 dozen cookies.

YUM YUM COOKIES

Inez M. Bergstrom

1 c. butter (Crisco or Spry)
1/2 c. powdered sugar
1/2 c. white sugar
1 egg (beaten)
1/2 tsp. vanilla
1/2 tsp. almond
2 c. flour
1 tsp. cream of tartar
1 tsp. soda (level)

Cream together the first 3 ingredients. Add egg. Then add the dry ingredients. Roll in little balls and press down with a fork. Bake at 350° for 10 minutes or until slightly brown.

FOREVER WEDDING CAKE

Submitted by Mrs. Harold J. Nelson

1 rounded c. of true love
1 heaping c. of perfect trust and confidence
1 pinch of unselfishness
1 sprinkle of interest in all he does

Mix all ingredients with a pint of sympathy. Flavor with a bright fireside and a loving kiss. Bake well all your life.

(Anonymous)

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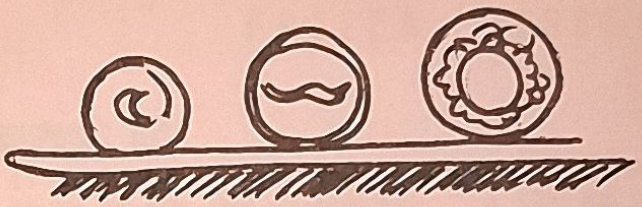
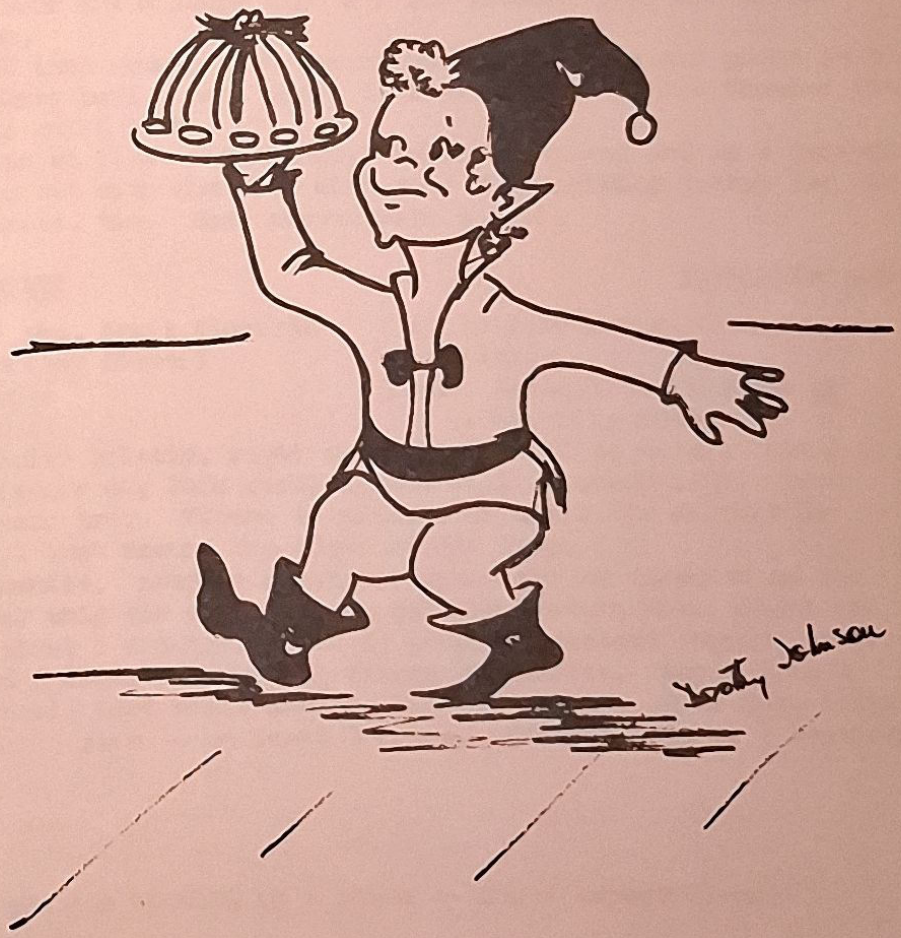
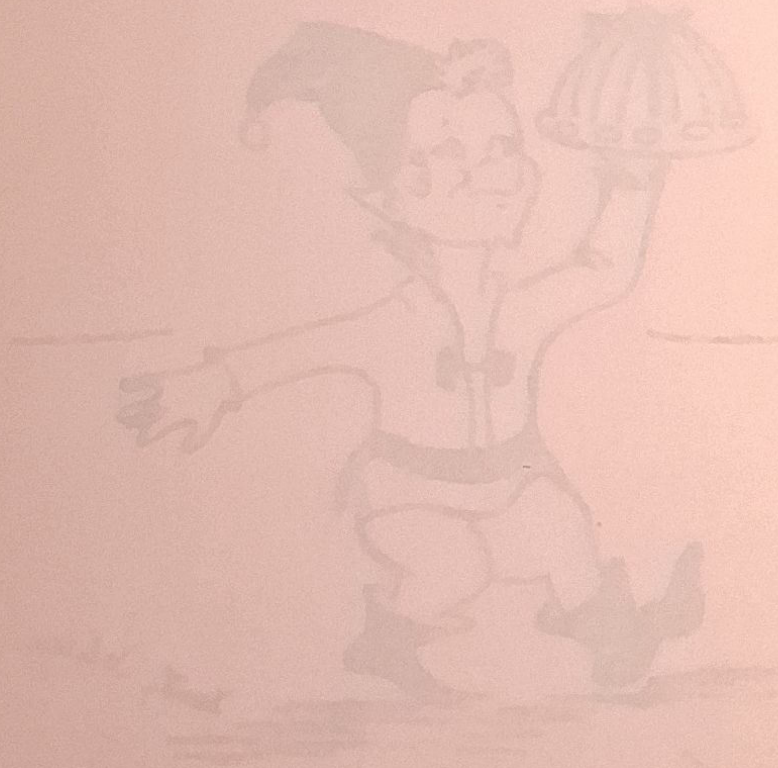
ADDITIONAL RECIPES



Desserts





FROZEN DESSERTS

CRANBERRY ICE

Mabel (Mrs. C. C.) Green

1 (1 lb.) can jellied cranberry sauce or the new cranberry-red raspberry sauce
2 T. white syrup
1 (10 oz.) bottle lemon-lime carbonated beverage (7 Up; Teem, Squirt, etc.)

Beat the cranberry sauce in electric beater large bowl until smooth. Resting the bottle on the rim of the bowl slowly pour in the bottle of lemon-lime beverage. Mix gently with up and down motion. Pour the mixture into a 1 qt. freezer tray and freeze until firm.

Break into chunks with large spoon or spatula and place in the chilled mixer bowl. Beat until fluffy. Return to the freezer tray and freeze until firm.

Serves at least 8 servings. Easily prepared and is a perfect partner to eat with the meal with your Thanksgiving turkey and other holiday meats, too. Best served with a meal.

CREAMY FREEZE

Sylvia Peterson

1 (3 oz.) pkg. fruit flavored gelatin (any flavor)
3/4 c. sugar
Dash of salt
1 c. boiling water
2 c. milk
1 env. dessert topping mix or 1 c. whipping cream

Dissolve gelatin, sugar and salt in boiling water. Blend in milk. Mixture may look curdled, but will become smooth. Pour into freezer tray. Freeze 45 minutes or until the mixture is frozen 1/2 inch around the edges of the tray.

Meanwhile, prepare dessert topping mix as directed on the package or whip the cream. Beat gelatin mixture until light and fluffy, about 5 minutes. Fold in prepared dessert topping or cream. Pour into 2 freezer trays and freeze 30 minutes. Empty into a chilled bowl; beat until smooth, but not melted. Pour into trays. Freeze until firm — at least 3 hours. Makes 5 cups or 8 servings.

If you are kicking up a storm — don't expect clear sailing.

FROZEN FRUIT DESSERT

Sheryl Johnson Collins

1 c. sugar
1 c. pineapple juice
1 (10 oz.) pkg. frozen strawberries
1 can mandarin oranges (drained)
1 (No. 303) can pineapple chunks (drained)
1 (No. 303) can apricots (drained)
2 bananas (sliced)

Boil sugar and pineapple juice until sugar is dissolved. Add the frozen strawberries. Stir until thawed and cool. Add the oranges, pineapple, apricots and sliced bananas. Mix and put into 2 (1 qt.) milk cartons. Freeze. Yields 16 servings.

GELATIN FREEZE

Cynthia Mai

1 (3 oz.) box flavored gelatin
1/2 c. boiling water
12 ice cubes

Put boiling water and gelatin into a blender. Blend on low for 30 seconds or until the gelatin is dissolved. Add the ice. Blend until ice is in small chunks. Pour in a dish and freeze until served.

CHOCOLATE SYRUP

Arelia (Mrs. Harold) Nelson

1 c. cocoa
1 c. sugar
1 c. white syrup
1 c. water
1/8 tsp. salt
1 tsp. vanilla (optional)

Mix all together and cook over a slow fire for 5 minutes. After it comes to a rolling boil pour into a glass jar and cover before letting it cool.

ICE CREAM

Ellen Anderson

4 eggs
2 1/2 c. sugar
6 c. milk
4 c. light cream
2 T. vanilla
1/2 tsp. salt

Beat the eggs until light. Add sugar and beat until the mixture thickens. Add remaining ingredients and freeze.

To feed their bodies men starve their souls and forget that man does not live by bread alone.

ICE CREAM

Eldon Larson

6 eggs
3 c. sugar
1 pt. cream or 3 or 4 boxes of half and half
Dash of salt
2 T. vanilla
Milk (to nearly fill a 6 qt. freezer can)

Beat the eggs well. Add sugar, salt, cream and vanilla. Beat some more. Pour into freezer can and add milk to 2 inches below the top of the can.

ICE CREAM

Mrs. John Hanson

6 eggs
3 c. sugar
Pinch of salt

Beat the eggs with a mixer until frothy. Add sugar and continue until well blended.

1 1/2 cans evaporated milk (use 13 oz. size - chilled)
5 T. vanilla
Or use 4 T. vanilla and 1 T. almond

Fill freezer can with this; add milk to 2/3 or 3/4 full. Freeze.

REFRIGERATOR ICE CREAM

Mildred (Mrs. James) Lundblade

5 eggs
1 c. sugar
1 T. vanilla
3 1/2 sq. baking chocolate
1 pt. non-dairy creamer
1 pkg. Dream Whip

Melt the baking chocolate. Beat the eggs until thick, add sugar and cream together well. Add melted chocolate and mix well. Add vanilla. Add the non-dairy creamer, mix well. Whip the Dream Whip as directed on the package and fold into the other ingredients.

Pour into freezer trays to freeze. When frozen pick loose with a fork into small pieces; mix with electric mixer until smooth. Cover with foil and put back into freezer for further use.

ORANGE SHERBET

Esther and Alphild Larson

3 c. sugar
1 c. lemon juice
2 c. orange juice
4 bananas
1 (13 oz.) can evaporated milk

Put sugar in large mixing bowl. Add lemon juice and orange juice. Put bananas in a blender or mash them with a fork. Add to the mixture. Last add the can of evaporated milk, put into freezer trays and freeze in the refrigerator.

5-3 SHERBET

Lorraine Nelson Lewis

3 oranges (juice)
3 lemons (juice)
3 bananas (mashed)
3 c. sugar
3 c. water

Mix all together and freeze. For variation, when the mixture becomes slushy add 1 small can of condensed milk. A small can of crushed pineapple may be added or other fruit juices.

SLUSH COCKTAIL

Mildred Ohslund Rising

2 c. crushed pineapple (drained)
2 bananas (mashed)
2 lemons (juice)
2 oranges (juice or diced)
1 c. sugar
1 c. ginger-ale
Salt

Mix well. Freeze to a slush or harder. Serve as dessert if you wish. Makes 8 large servings.

STRAWBERRY FROZEN DESSERT

Terry (Mrs. Larry) Olson
Eula Falk Thompson

1 c. flour
1/4 c. brown sugar
1 c. pecans or 1/2 c. walnuts (chopped)
1/2 c. margarine

Mix as for pie crust. Place in a baking pan and bake for 30 minutes at 350°, stirring frequently. The mixture will be crumbly.

2 egg whites (beaten)
1 (10 oz.) pkg. frozen strawberries
2/3 c. sugar
2 T. lemon juice
1 to 2 c. whipping cream or Dream Whip

Mix together the strawberries, sugar, lemon juice and beaten egg whites; add the whipped cream or Dream Whip. Put 2/3 of the crumb mixture in the bottom of a 9x9 inch pan. Cover with the strawberry mixture and top with the remaining mixture. Freeze until ready to use. (Raspberries may be used instead of strawberries.)

The only thing that is automatic about many dishwashers is the way they complain to their wives!

FRUIT DESSERTS

APPLE CRISP

(•) Mrs. Claes Freeman

4 c. apples (6 or 8)
1/2 c. water
1 tsp. cinnamon
1 c. sugar
3/4 c. flour
7 T. butter

Peel and slice the apples. Place in a buttered 7x7 inch pan. Mix water, and cinnamon together and pour over the apples. Work the sugar, flour and butter together until crumbly. Spread over the apples and bake, uncovered, at 375° for 40 to 45 minutes.

APPLE CRUNCH

Agnes (Mrs. Eldon) Larson

6 apples (peel - slice)
1 c. flour
2/3 c. sugar
1 tsp. baking powder
1/4 tsp. salt
1 egg

Arrange apples in a 9x12 inch baking pan. Sweeten to taste. Sprinkle with cinnamon and dot with butter. Sift the flour, sugar, baking powder and salt into a bowl. Add the egg and mix until crumbly. Sprinkle over the apples and bake at 350° for about 40 minutes.

APPLE KRISP

(•) Esther (Mrs. John) Fike

1/2 c. margarine
3/4 c. sugar
2/3 c. flour
1/4 tsp. cinnamon
6 to 8 apples

Slice the apples into a buttered dish. Mix margarine, sugar and flour until crumbly. Pack firmly over the apples. Bake in a moderate (350°) oven until tender. Makes 6 servings.

APPLE PUDDING OR CAKE

Alphild and Esther Larson

3 eggs
1/2 c. sugar
2 or 3 apples (depending on the size -- 2 c. sliced)
1/2 c. flour
1/2 tsp. baking powder
Butter as needed
Sugar as needed

Prepare apples as for pie. Place in a baking dish and cover with sugar (about 1/2 c.)and lumps of butter. Beat the eggs and sugar about 10 to 15 minutes with the electric mixer. Add flour and baking powder. Pour over the apple mixture and bake in a moderate oven for about 45 minutes or until done.

APPLE PUDDING — Alice (Mrs. Arvid) Flewelling

1 c. sugar
1/4 c. butter (melted)
1 egg
2 c. apples (unpeeled - diced)
1/2 c. nuts (chopped)
1 c. flour (sifted)
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg

Combine sugar with butter and the beaten egg. Beat well. Add apples and nuts. Sift flour with soda and spices and stir in. Bake in an 8 inch square well greased pan at 350° for 45 minutes.

COUNTRY KITCHEN APPLE PIE — Mrs. Inez Elmborg Jackson

1/2 c. granulated sugar
1/2 c. butter or margarine
1/2 tsp. cinnamon
1/2 c. brown sugar
3/4 c. flour
Apples

Slice tart apples to fill buttered baking dish 3/4 full. Spread butter, sugar, flour and cinnamon mixture over the apples and sprinkle broken pecan meats on top. Bake about 45 minutes in a moderate oven or until nicely browned.

APRICOT CRUMBLE CAKE — Carlene Carlson Hurtig

1/2 c. butter
1 (8 oz.) pkg. Philadelphia cream cheese

Blend together. Keep beating and add:

1 1/4 c. sugar
2 eggs
1/4 c. milk
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt

Mix well. Spread half the batter into a 9x13 inch greased and floured pan. Spread 1 (12 oz.) jar of apricot preserves over the batter. Cover with the remaining batter and bake at 350° for 35 to 40 minutes. Remove from the oven and spread on topping. Place under the broiler for a little bit — Watch so it doesn't burn!

TOPPING:

6 T. butter (melted)
6 T. sweet cream or half and half
10 T. brown sugar
1 c. coconut
1 c. nuts (chopped)

Mix well and pour over the hot cake.

What's done is done -- for about 5 minutes!

CHERRY COBBLER — Alphild Elmborg Simonson

1 c. flour
1 c. sugar
2 tsp. baking powder
1/2 c. milk
1 T. oleo (melted)
1 (No. 303) can sour cherries

Combine the flour, 1/2 c. sugar and baking powder. Mix well. Blend the milk and oleo, stir into flour mixture until moistened. Pour batter into a 9 inch square pan.

Combine cherries, juice and the remaining sugar in a pan. Heat and pour hot sweetened cherries over the batter. Bake at 350° for 30 minutes.

CHERRY COBBLER — Helen (Mrs. Oliver) Johnson

1 c. sugar
1 (No. 2) can pie cherries
A few drops red cake coloring
1 c. flour
3/4 c. sugar
1 tsp. baking powder
2 T. butter
1/2 c. milk

Heat first cup of sugar, cherries and red cake coloring to the boiling point. Sift the flour, add the second sugar and baking powder, add butter to flour mixture and mix with blender or the fingers. Add milk and beat to a cake like batter. Put batter into a buttered 9 inch square cake pan. Cover with the fruit mixture and bake 30 minutes at 400°. This makes 9 large servings. Serve warm or cool with topping or ice cream.

CHERRY PIZZA — Ruth Nelson Foster

1 1/2 c. Crisco
3 eggs
1/2 c. sugar
3 T. milk
3 c. flour (sifted)
3/4 tsp. salt
2 tsp. baking powder
2 tsp. vanilla
2 cans cherry pie mix

Beat the first 3 ingredients, add the rest of the ingredients. Mix well and put half this batter on an ungreased cookie sheet.

Spread 2 cans of prepared cherries on top. Drop the remaining batter by tsp. over the filling. Bake in a moderate oven for about 45 minutes. Serve with ice cream or whipped cream topping.

A taxpayer is a person who can work for the government without taking the civil service examination.

CHERRY TART OR KUCHEN WITH CUSTARD

Mary Johnson Heeler

1 1/2 c. bread flour
1/8 tsp. salt
2 to 4 tsp. sugar
1/2 tsp. baking powder
1/2 c. butter
1 1/2 tsp. cinnamon
2 egg yolks or 1 egg

1 qt. cherries (seeded - with juice)
1/2 c. sugar
1 tsp. water
1 tsp. cornstarch
2 eggs (well beaten)
1/4 to 1/2 c. cream
1/2 tsp. salt

Sift the flour before measuring and resift with the next 3 ingredients. Combine with cinnamon and butter. Combine ingredients like pastry. Beat well and add the eggs. Chill the dough for 1 to 2 hours.

Spread to 1/8 inch thickness in a 9x12 inch pan with palm of the hand. Bake at 450° for 15 minutes.

Combine cherry juice with water and cornstarch. Add the eggs, cream and salt. Cook and stir over boiling water until thick. Combine cherries with sugar and spread over tart. Bake at 375° for 10 minutes. Cool sauce and pour over slightly cooled tart.

SAUCY CHERRY SQUARES

Candyce Larson

1 c. flour
1 c. sugar
1 tsp. baking powder
1/2 tsp. salt
1 T. shortening

2 eggs
1/2 c. walnuts (chopped)
1 (1 lb.) can sour pie cherries (drain - reserve the juice)

CHERRY SAUCE:
1/3 c. sugar

1 T. cornstarch

In a small bowl combine the flour, sugar, baking powder, salt, shortening and eggs. Beat at medium speed until well blended. Fold in nuts and 1 c. cherries. Spread into a 9 inch square pan, greased on the bottom only. Bake at 350° for 35 to 40 minutes.

Serve with cherry sauce and ice cream.

To make the cherry sauce combine the sugar, cornstarch and the reserved juice and remaining cherries in a saucepan. Cook over medium heat, stirring constantly until thickened and clear.

With every right there is a responsibility — I wish, just once, someone would demand his responsibility!

FRESH CRANBERRY CRUNCH

Mark Wuertz

1 c. sugar
1 T. cornstarch
1/2 c. water
1 tsp. vanilla
Pinch of salt
2 c. fresh cranberries
1/2 c. seedless raisins
1 c. rolled oats (uncooked)
1 c. light brown sugar (firmly packed)
1/2 c. flour
1/3 c. butter or margarine

In a saucepan mix sugar, cornstarch, water, vanilla and salt. Stir in the cranberries and raisins. Bring to a boil over medium heat. Reduce heat, simmer for 5 minutes and cool slightly.

Mix the oats, brown sugar and flour together. Cut in the butter or margarine until crumbly mixture forms. Sprinkle half over the bottom of a greased 8x8 inch pan. Spread with the cooled cranberry mixture. Bake at 350° for 45 minutes. Serve warm or cold. Top each serving with vanilla ice cream if desired. Makes 6 to 9 servings.

DATE NUT LOAF

Evelyn (Tornquist) Segerhammer

1 c. dates (cut fine)
1 tsp. soda
1 c. boiling water
1/2 c. nuts (chopped)
3/4 c. brown sugar
1 T. shortening
1 egg
1 1/2 c. flour (sifted)
1 tsp. baking powder
Pinch of salt

Pour the boiling water over dates and soda. Let this stand while preparing the rest. Mix all together (sugar, shortening, egg, flour, baking powder and salt). Add the nuts and bake slowly at 350° for 40 minutes.

DIXIE UPSIDE DOWN CAKE

Arelia (Mrs. Harold) Nelson

1/3 c. shortening
1/3 c. oleo
1 c. brown sugar
1 1/4 c. white sugar
6 bananas
2 eggs (beaten)
1 1/2 c. flour
1/2 tsp. baking powder
3/4 tsp. soda
1/2 tsp. salt
1/2 c. sour milk
1 tsp. vanilla

Cream together 1/3 c. oleo and 1 c. brown sugar. Spread this over the bottom of a greased 8x12 inch pan. Cut up 2 bananas and spread over this.

Continued on next page.

DIXIE UPSIDE DOWN CAKE (Continued).

Cream together the 1/3 c. shortening, white sugar and eggs. Sift together the flour, baking powder, soda and salt. Add alternately with 1 c. mashed bananas, vanilla and sour milk. Pour this over the mixture in the pan and bake at 350° for about 50 minutes. Serve with cream.

DUMPED IN DESSERT — Gertrude (Mrs. Thuren) Blazer

Pour into a buttered 10x14 inch pan:
1 (No. 2) can crushed pineapple 1 (No. 2) can cherry pie filling
Sprinkle 1 (18 1/2 oz.) box of white cake mix over the fruit and top with 1/4 lb. of melted butter or margarine. Sprinkle 1/2 c. chopped walnuts over the top and bake at 350° for 1 hour. May be served with ice cream or whipped cream.

FORGOTTEN CAKE — (P) Marion (Mrs. Carl A. A.) Larson

6 egg whites
1/2 tsp. cream of tartar
1/4 tsp. salt
1 1/2 c. sugar
1 tsp. vanilla
Whipped cream
Fruit

Beat the egg whites until foamy. Add cream of tartar and salt. Beat until very stiff. Add the sugar gradually; mix in vanilla and put into an ungreased baking dish (about 8x12 inch).

Preheat the oven to 425°; place the dessert in the oven and turn off the heat at once. Leave dessert all day or over night until oven is completely cold. Do not look at the cake while baking. Cut into squares and serve with cream and fruit.

MERINGUE DESSERT — Stella (Mrs. Gerald) Walter

3 egg whites (1/2 c.)
1/4 tsp. salt
1/4 tsp. cream of tartar
1 c. granulated sugar
1/8 tsp. vanilla

Beat egg whites, salt and cream of tartar until frothy. Very gradually add sugar and flavoring, beating all the while, until very stiff and glossy. Shape into shell shape on heavy brown paper. Bake in a 250 to 275° oven for 1 hour. Turn off heat and leave until the oven is nearly cool. Remove from the paper while still slightly warm. Makes 10 individual shells.

Store in covered container. Serve filled with fresh berries or sliced fruit or ice cream or sherbet.

OZARK PUDDING

Alphild R. Larson

Beat 1 egg, then add:

3/4 c. sugar
3 T. flour
1 1/4 tsp. baking powder
1/8 tsp. salt

Fold in:

1/2 c. nuts (chopped)
1/2 c. apples (chopped)
1 tsp. vanilla

Pour into a greased pan to bake at 325° for 30 minutes. Serve with whipped cream.

PEACH COBBLER

Aileen Nelson Carlgren

Melt 1 stick oleo in the bottom of a baking dish. Make a batter of:

1 c. flour
1 c. sugar
3 tsp. baking powder
3/4 c. milk

Pour on top of the oleo, then add 1 (No. 2 1/2) can of peaches. Sprinkle the top with 1 tsp. vanilla and 1/4 c. sugar. Bake at 350° for 1 hour, until the center is done. Any fruit may be substituted.

PEACH COBBLER

Madeline (Mrs. Elmer) Isaacson

1 (No. 2 1/2) can peaches (sliced - use the juice)
1/2 c. water
1 box butter brickle cake mix
1 stick margarine (melted)

Pour the peaches and syrup into a 9x13 inch pan. Add the water and sprinkle dry cake mix on top. Drizzle the melted margarine over the cake mix and bake at 350° for 50 minutes.

RHUBARB BETTY

Agnes (Mrs. Charles O.) Johnson

4 c. rhubarb (cut into 1 inch pieces)
1 c. white sugar
4 c. bread crumbs
1 c. brown sugar
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/3 c. butter or margarine (melted)

Mix all ingredients except butter and bread crumbs. Put into a buttered cake pan.

Combine butter and bread crumbs and spread over rhubarb mixture. Cover and bake 30 minutes at 350° or until the rhubarb is tender. Uncover and bake until brown. Serve with whipped cream.

People who boil and stew soon cook their own goose.

RHUBARB OR PEACH CRUNCH

Shirley Johnson Dahl

4 c. rhubarb pieces
1 c. sugar
2 T. flour
2 T. butter
1 large egg (beaten)

1 c. sugar
1 c. flour (sifted)
1 tsp. baking powder
1/4 tsp. salt

Cut the rhubarb into 1/2 inch lengths. Sift 1 c. sugar and 2 T. flour together, mix with the rhubarb. Pour into an 8 or 9 inch pan.

Sift together the remaining dry ingredients and stir in beaten egg. Mix until crumbly. Sprinkle over the rhubarb and shake the pan as the crumbs will settle down into the rhubarb. Dot with butter. Sprinkle with cinnamon and bake at 350° for 40 minutes.

For Peach Crunch use 4 or 5 peaches, 1/2 c. sugar and 1 T. flour. Use the same amount of the other ingredients, except use 3/4 c. sugar.

RHUBARB CRUNCH OR CRISP

(P) Ellen (Mrs. C. A.) Lofgren
Jackie (Mrs. Reggie) Reed

1 c. flour
3/4 c. oatmeal (uncooked)
1 c. brown sugar
1/2 c. butter or oleo (melted)
1 tsp. cinnamon
1/4 tsp. salt
3 to 4 c. rhubarb (diced)

1 c. sugar
2 T. cornstarch
1 c. water
1 tsp. vanilla
1 or 2 tsp. red food coloring (if desired)

Mix the flour, oatmeal, brown sugar, butter and cinnamon until crumbly. Press half the mixture into a greased 9 inch baking pan.

Combine sugar, cornstarch, water and vanilla. Cook until thick and clear. Place rhubarb on crumbs and cover with sauce. Cover with the remaining crumbs and bake at 350° for 1 hour. Serve warm and top with whipped cream.

RHUBARB CRUNCH

Lillian (Mrs. Ivan) Bergstrom

4 c. rhubarb (cut up)
1 1/3 c. sugar
2 eggs
1/8 tsp. salt
1/3 c. flour

1 c. flour
1/2 c. brown sugar
4 T. butter (melted)
1/4 tsp. cinnamon
Dash of nutmeg

Beat eggs. Add 1 1/3 c. sugar, salt, 1/3 c. flour and the rhubarb. Place in an 8x8 inch pan.

For topping mix together 1 c. flour, brown sugar and the spices. Add melted butter and work until crumb-like. Spread this over the rhubarb mixture and bake at 325° for 50 minutes.

RHUBARB DESSERT — Inez M. Bergstrom

CRUST:

2 c. flour
2 T. sugar
1 c. butter or oleo

Mix these ingredients and put into the bottom of a baking dish. Bake until a light brown.

FILLING:

3 c. rhubarb
1/2 c. thin cream
1 1/2 c. sugar
3 egg yolks
Juice and rind of 1 orange
2 T. flour
3 egg whites (beaten stiff)
6 T. sugar

Cook the rhubarb, sugar and cream until done. Stir or it will burn. Add orange and 2 T. flour. Cook a few seconds longer. Take from the heat and add the beaten egg yolks. Put back on the heat and cook a few more seconds - just so egg yolks are cooked.

Pour this mixture on the crust. Top with egg whites and sugar, beaten stiff. Bake until meringue is brown. Lemon juice can be used instead of the orange.

SCALLOPED RHUBARB — Jeanette Hanson Norton

3 c. dry bread (cut into 1 inch cubes)
3 c. rhubarb (cut into 1 inch pieces)
1 c. sugar
4 to 6 T. butter (melted)
1/4 c. water
Red food coloring (if desired)

Combine bread cubes, rhubarb, sugar, butter and water. Put into a buttered casserole (10x6x1 1/2 inch). Bake at 350° uncovered for 35 minutes. Serve with ice cream. (You may use 1 pkg. diet Jello instead of sugar and food coloring.)

OST KAKA

SWEDISH OST KAKA — (•) Mrs. John L. Johnson

About 3 gal. fresh raw milk
1/2 rennet tablet
2 eggs (beaten)
1/3 c. flour
1 c. milk
1 tsp. salt
Sugar (if desired)
1 egg (beaten)
3/4 c. rich milk

Continued on next page.

SWEDISH OST KAKA (Continued).

Warm the 3 gal. milk. When lukewarm add 1/2 rennet tablet, the 2 beaten eggs, 1 c. milk to which 1/3 c. flour has been added, the salt and sugar if you want the Ost Kaka sweetened. Stir slowly until it forms curds. Remove from heat, let stand a few minutes. Pour into a colander to drain off the whey.

Pour into a 9x13 inch pan and pour over it the beaten egg and 3/4 c. rich milk. Bake in a moderate oven until lightly browned (about 1 hour).

SWEDISH OSTA KAKA

(*) Mabel (Mrs. August) Johnson
Karen (Mrs. Mike) Johnson

1/2 cake rennet
1 T. lukewarm water
1 gal. raw whole milk
1 c. flour (sifted)
Milk
1 pt. cream
1 1/4 c. sugar
3 eggs (beaten)
Pinch of salt
Vanilla to taste or cardamon seed (mashed)

Put rennet to soak in 1 T. lukewarm water. Set to one side. Heat whole milk until lukewarm. In another bowl take flour and add enough milk as for gravy. Add this to warm milk. Add rennet mixture and stir. Cover this with a lid, let set for 7 minutes, then slice through curds. Let stand another 7 minutes. Then pour off the whey.

Mix cream, sugar, eggs, salt and vanilla. Add to the above mixture and bake at 325° as a custard about 1 hour.

OSTKAKA

Anna (Mrs. Arthur) Johnson

3 gal. sweet raw milk
1 cake rennet dissolved in tepid water

Mix the rennet in 2 c. flour thinned to a paste with cold milk. Heat milk on stove until lukewarm and stir in above mixture. Let stand until curdled. Drain away the whey. Stir in:

4 eggs (beaten)
1 c. sugar
2 c. sweet cream

Add to the curds and bake 1 1/2 hours.

Silence is something a mother of four can hardly remember.

OST KAKA (•) Agnes Hedstrom

6 qts. raw whole milk
1/2 cake rennet dissolved in lukewarm water
1 1/2 c. flour (stir until smooth in cold water)
3 eggs (beaten until light)
1 1/2 c. heavy sweet cream
1 1/2 c. sugar
Pinch of salt
1/2 c. milk (optional)

Heat the milk until lukewarm. Add the dissolved rennet. Add the flour, stirring just a little. Let stand covered until it sets. Cut and let stand a little longer. Drain off whey through a colander, stirring very carefully. Mix the custard mixture thoroughly with the well drained curds. Bake in a 350° oven about an hour.

OSTAKAKA

Mrs. Ester Monson
Gladys (Mrs. Renold) Johnson

2 gal. sweet raw milk
3/4 c. flour
1/2 rennet tablet dissolved in water
3 eggs
1 c. sugar
3 c. cream
Pinch of salt
1 tsp. vanilla

Heat the milk to lukewarm. Sift in the flour. Stir in the dissolved rennet tablet. Keep stirring until it begins to thicken, then set aside.

Beat 3 eggs until light, add sugar and cream. Add salt and flavoring.

Strain the first mixture, taking off the water from the cheese. Stir this into the second mixture. Bake in a slow oven at least an hour.

PON KAKA OR RENNET PUDDING (•) Mrs. J. O. Larson

1/2 gal. sweet milk
1/2 rennet tablet
3/4 c. flour
3 egg yolks
Pinch of salt
1 tsp. vanilla

Soak the rennet tablet in 1/4 c. lukewarm water until dissolved. Place pan of milk on stove and heat until warm. Add enough milk to the flour to make a smooth paste. Add eggs and sugar. Stir this into warm milk and the dissolved rennet.

Errors like cork, upon the surface flow - he that looks for pearls must dive below.

OST KAKA (With cottage cheese) — Velva (Mrs. Edgar) Johnson

1 lb. sweet dry cottage cheese (not the creamed)
1 (8 oz.) pkg. Philadelphia cream cheese
4 eggs (well beaten)
1 qt. rich milk or cream
4 level T. flour
1/4 tsp. salt
1/2 c. sugar
(May be flavored with cardamon seeds or almond extract)

Bake at 350° for 30 to 45 minutes.

OSTKAKA (With cottage cheese) — (*) Esther (Mrs. John) Fike

1 lb. sweet dry cottage cheese
3 eggs (well beaten)
1 qt. rich milk or cream
3 level T. flour
1/4 tsp. salt
1/2 c. sugar

Mix the above ingredients in a 1 1/2 qt. dish or casserole. May be flavored with crushed cardamon seeds or almond extract. Bake at 400° for 60 minutes.

OST KAKA (Mock) — (*) Emma (Mrs. Victor) Falk
(*) Mrs. Levi Nelson

1 1/2 qts. milk (6 c.)
3/4 c. sugar
3 T. flour
2 whole eggs
Pinch of salt
1/8 to 1/4 rennet tablet

Put the rennet tablet in 2 T. cold water and set aside. Put milk on to heat just to lukewarm. Beat the eggs, flour, sugar and salt in a large pan you plan to bake it in.

Pour warm milk over mixture and mix and stir well. Put rennet in this and stir slightly until it begins to curd. Sprinkle nutmeg over the top and bake at 350° for 1/2 hour.

OSTKAKA (Mock or "förlorade") — (*) Mrs. Mary Lundblade

Dissolve 5 junket rennet tablets by crushing in 1 T. cold water. Warm 1 qt. milk slowly, stirring constantly. Test a drop on the inside of the wrist frequently. When comfortably warm (110°) - not hot - remove at once from the heat.

Mix together:
1/3 c. flour
3/4 c. sugar
1/4 tsp. salt

Combine the flour mixture with 2 eggs (well beaten), 1 tsp. lemon extract and 1/2 tsp. vanilla. Add to lukewarm milk. Add dissolved rennet tablets and stir quickly for a few seconds.

Continued on next page.

OSTAKAKA (Continued).

Pour at once, while still liquid, into a greased baking dish (10x6x2 inch). Do not move until set (about 10 minutes). Bake in a slow (300°) oven for 1 hour or until the center is firm.

(This is the closest I have been able to come to Grandma's recipe that we all loved so much. As you know, Grandma never measured anything.)

OSTKAKA (The traditional Swedish cheese cake)

Mabel (Mrs. Gust) Nelson

3 c. milk
2 eggs
1 tsp. lemon extract
1/2 tsp. vanilla
1/2 "Hansen's" cheese rennet tablet
1 T. cold water
1/2 c. flour
1/2 c. sugar

Dissolve cheese rennet tablet in cold water. Combine flour and sugar. Gradually add 1 1/2 c. milk. Stir until smooth. Add eggs, lemon extract and vanilla. Beat well with a rotary beater. Warm remainder of the milk until it steams (140°) Do not boil. Combine with the first mixture, add the dissolved rennet tablet and pour into a buttered baking pan. Let stand 10 minutes, then bake at 375° for 1 hour.

FALSK OSTKAKA (Imitation cheese cake) (•) Mrs. Alma Johnson

3 eggs
3/4 c. sugar
5 T. flour
1 1/2 qts. warm milk
1/2 rennet tablet
1 tsp. vanilla

Put milk in a pan, let it get slightly lukewarm. In another bowl beat the eggs. Add vanilla. Combine sugar and flour. Add to the eggs and vanilla. Dissolve the rennet in a little cold water and mix well. Add rennet and above mixture to the lukewarm milk. Stir with spoon only long enough until it begins to set or becomes thick. Let stand a few minutes, then bake at 350° for 1 hour.

Common sense is the knack of seeing things as they are - and doing things as they ought to be done!

SWEDISH BAKED PUDDING (*) Mrs. Charlie Anderson

1 qt. milk
3 eggs
1 c. flour
1/2 c. sugar
1 tsp. vanilla
1/2 tsp. almond
1/4 rennet tablet

Dissolve the rennet tablet in 1 T. cold water. Warm the milk until lukewarm, add sugar. Beat the eggs, add 1 c. flour. Add a little milk if flour and egg mixture gets too thick. Add the flavorings.

Lastly, add dissolved rennet tablet. Pour into a 1 1/2 qt. casserole; stir slowly for a few minutes so flour doesn't settle to the bottom. Sprinkle cinnamon on top and bake at 350° for 1 hour.

Serve with lingonberries or cranberry sauce on top.

PUDDINGS

OLD FASHIONED BREAD PUDDING Esther (Mrs. Elmer E.) Johnson

2 c. dry bread crumbs
1 c. raisins
4 eggs
4 c. sweet milk
1/4 tsp. salt
1 c. sugar
1 T. butter
1 tsp. vanilla

Put crumbs and raisins into a buttered casserole. Beat eggs, add sugar, salt, milk and vanilla. Pour over crumbs and raisins. Sprinkle the top with nutmeg and bake at 350° until set (about 45 minutes).

ON TOP OF THE STOVE BREAD PUDDING Joyce (Mrs. Howard E.) Patrick

1 c. brown sugar
4 slices bread (buttered)
3 eggs (beaten)
2 c. milk
1 tsp. vanilla
Pinch of salt

Put brown sugar in top of a double boiler. Cut buttered bread into cubes and put on top of brown sugar. Do not stir.

Mix together the rest of the ingredients and pour over the bread and brown sugar. Do not stir. Sprinkle the top with raisins and cinnamon if desired. Cover and steam for 1 hour. Let it cool in the pan, then drop into a bowl. Top with ice cream, Cool Whip, Vanilla sauce or it's good plain!

Humans, like horses, cannot kick and go forward at the same time.

CUSTARD PUDDING (Blanc Mange) (•) Mrs. Alma Johnson

1 qt. milk
Pinch of salt
4 T. cornstarch (rounded)
5 T. sugar
2 egg yolks
1 tsp. lemon flavoring

Dissolve the cornstarch in a little of the milk. When dissolved, add 2 egg yolks and mix thoroughly. Stir the sugar and salt into the rest of the milk and put on the stove. Let it come to a boil, remove from the stove and pour in the cornstarch and egg yolk mixture, stirring constantly.

When mixed put on the stove again and let come to a boil. Add lemon flavoring. When thick put beaten egg whites on top, put in the oven and let brown.

DELICIOUS CUSTARD Ella (Mrs. Olaf) Anderson

Leona Segerhammar

4 eggs (slightly beaten)
1/2 c. sugar
1/4 tsp. salt
3 to 3 1/2 c. milk (scalded)
1 1/2 tsp. vanilla
Nutmeg sprinkled on top

Beat the eggs; add sugar, salt and vanilla. Into the egg mixture slowly pour the scalded milk. Fill custard cups and place in pan of water in 325° oven. Bake about 35 to 40 minutes or until a knife inserted in the center of the custard comes out clean. Remove immediately from water.

DATE PUDDING Esther (Mrs. Elmer E.) Johnson

1 c. sugar
1 c. flour
2 tsp. baking powder
1 c. dates (chopped)
1/2 c. nuts (chopped)
1/2 c. milk
1/4 tsp. salt
1 c. brown sugar
1 heaping T. butter
2 c. boiling water

Mix the first 7 ingredients together, then pour into an 8x8 inch pan. Mix the brown sugar, butter and boiling water; bring to a boil. Pour this over mixture in the pan and bake at 350° for 45 minutes.

Love is the most wonderful thing in the world and it is the thing that lasts the longest.

FRUIT COCKTAIL PUDDING — Leota (Mrs. Raymond) Falk

1 1/2 c. flour
1 c. sugar
1 tsp. soda
1 tsp. salt
3/4 c. brown sugar
3/4 c. nuts (chopped)
1 c. coconut (finely cut)
1 egg (beaten)
1 large can fruit cocktail (drained)

Sift together the flour, sugar, soda and salt. Mix the brown sugar, nuts and coconut. Mix beaten egg with the drained coccktail. Add the sifted mixture and stir well. Put about half the sugar-nut-coconut mixture in the bottom of a 6x12x2 inch pan. Pour the cake mixture over this and sprinkle coconut on top. Bake at 275° for 1 hour.

GINGER BREAD — Erma (Mrs. Bert) Haggman

1/2 c. brown sugar
1 c. molasses
1/2 c. margarine
1 tsp. ginger
1 tsp. cinnamon
1/2 tsp. ground cloves
2 tsp. soda dissolved in 1 c. boiling water
2 eggs (well beaten)
2 1/2 c. flour

Cream the sugar and margarine. Add molasses, soda and flour combined with spices. Mix well and add the eggs. Bake in a moderate 350° oven for 30 to 40 minutes or until done. Cut into squares and serve with whipped cream.

KRÄM (Swedish grape pudding) — (•) Mrs. Alma Johnson

1 c. grape juice
1/3 c. sugar (or to suit taste)
1/3 T. cornstarch or enough to thicken

Heat the grape juice in a saucepan to the boiling point. Add the sugar. Mix the cornstarch with a little water, then add to the juice. Cook until thick. Pour into a bowl or divide into individual servings. Sprinkle cinnamon on top. While still lukewarm serve with cream or rich milk.

KRÄM (Swedish grape pudding) — Arelia (Mrs. Harold) Nelson

4 c. juice (grape, cherry or others may be used)
3/4 c. sugar (or to taste - depending on kind of juice)
1/3 c. plus 1 T. Minute Tapioca

Continued on next page.

KRÄM (Continued).

Add the tapioca gradually after the juice and sugar comes to a boil. Boil for 5 minutes. The mixture will be thin, but thickens as it cools. Stir while cooling.

When using cherry juice, add 3/4 c. cherries. Serve with cream. Cinnamon may be sprinkled on the top (optional).

KRÄM (Swedish grape pudding) (*) Mrs. Enoch Larson

2 c. grape juice (heat to boiling)
2 T. sugar
2 level T. cornstarch

Mix the cornstarch with 1/4 c. cold water. Add this to the hot juice. Stir constantly and let simmer until the grape juice is clear and thickens. Cook 5 to 6 minutes. It gets thicker when it is cool. At the end of the cooking add 1 tsp. lemon juice. Sprinkle cinnamon on top and serve with whipped cream.

LEMON CAKE PUDDING Mrs. Mildred Elmborg Swanson

1/4 c. flour
1 c. sugar
1/4 tsp. salt
2 eggs
1 1/2 tsp. lemon rind (grated)
1/4 c. lemon juice
1 c. milk

Sift the flour, sugar and salt together directly into a mixing bowl. Stir in grated lemon rind and lemon juice. Beat egg yolks until light and lemon colored. Add milk and stir slowly into the flour mixture. Mix well. Fold in the stiffly beaten egg whites. Pour into a shallow buttered 8 or 9 inch baking dish. Set the dish in a pan of hot water (have water reach about 1 inch up on the dish). Bake 35 to 40 minutes at 350°.

Serve plain or topped with sweetened whipped cream. Makes 6 servings.

LEMON SOUFFLE Eunice Ohslund Vance

1 c. sugar
1/3 c. flour
1/4 c. cold water
2 eggs
Rind (grated) and juice of 1 lemon
1 c. milk
1 T. butter (melted)

Mix the sugar, flour, grated lemon rind, water and milk. Beat egg yolks until thick and add to the first mixture. Add butter and lemon juice, then fold in stiffly beaten egg yolks. Pour into a buttered baking dish and place this dish in a pan of cold water. Place in a 350 to 375° oven and bake for 1 1/2 hours.

LEMON CRUNCH — Colleen (Mrs. Robert) Mainquist

1/2 c. sugar
2 1/2 T. cornstarch
1/4 tsp. salt
1 1/3 c. milk
1 egg (beaten)
1/4 c. lemon juice
1 T. butter
A few drops vanilla

Combine sugar, cornstarch, and the salt. Stir in milk and cook until thick, stirring constantly. Mix egg and lemon juice; stir in a little of the hot mixture and return to the pan. Cook and stir over low heat 2 minutes. Add butter and vanilla. Pour into coconut crust.

CRUST:

1 1/4 c. shredded coconut
3/4 c. fine cracker crumbs
1/2 c. sugar
1/2 c. flour
1/2 c. soft butter

Mix together. Place half in the bottom of an 8x8 inch pan. Pour in the filling and top with the remaining coconut mixture. Bake at 400° for 25 minutes or until the top is brown. Chill and cut into squares. Makes 9 servings.

NEVER FAIL PUDDING — Mona Hedstrom

1 c. sugar
8 level T. cornstarch
1 c. milk
Dash of salt

Mix in a bowl. Add this mixture to 3 c. scalded milk, stirring constantly. Add 3 to 6 beaten egg yolks. Stir until mixture thickens. Add more milk if mixture becomes too thick. After removing from burner, add 1 to 2 tsp. vanilla.

This will make a family sized bowl of pudding or filling for 2 large pies.

Other Variations:

For chocolate add 1/2 c. cocoa to the sugar-cornstarch mixture.

For butterscotch substitute brown sugar for the white sugar, increasing the amount to desired taste.

After removing from burner, raisins, coconut or pineapple may be added for different flavors.

The world is full of willing people: some willing to work; and others willing to let them!

PEARL TAPIOCA PUDDING (•) Mrs. Fred Engwall

1/4 c. pearl tapioca
2 c. milk (scalded)
2 eggs
1/3 c. sugar
1/4 tsp. salt
1 tsp. vanilla

Soak the tapioca over night in cold water to cover. Drain. Add to milk and cook in a double boiler until tapioca is transparent. Add salt and sugar to egg yolks, slightly beaten. Combine by pouring part of the hot mixture on egg mixture and return to the double boiler. Cook until it thickens. Cool and add the vanilla and egg whites (beaten stiff). Chill.

PEARL TAPIOCA PUDDING (•) Mrs. Frank Carlson

1 c. pearl tapioca
3 c. cold water
1 1/2 c. light brown sugar
1 c. dates
2/3 c. English walnuts
1 tsp. vanilla

Soak the tapioca in the water over night or until soft. Add the sugar, dates and walnuts. Steam for 1 hour in a double boiler. Add the vanilla. Serve with whipped cream.

ALMOND-RICE CREAM (P) Lorena (Mrs. Melvin) Peterson

1 T. butter or margarine
1 c. water
1 c. long grain rice (uncooked)
4 c. milk
3 T. sugar
1/2 tsp. salt
1 cinnamon stick
1 c. almonds (finely chopped)
1 c. whipping cream (chilled)
2 tsp. vanilla
1 unblanched almond (for good luck)
Raspberry or lingonberry Sauce

Heat the butter, water and rice to boiling in Dutch oven. Reduce heat; simmer uncovered until the water is absorbed (about 12 minutes). Stir milk, sugar, salt and cinnamon stick into the rice mixture. Heat to boiling, reduce heat and cover. Simmer, stirring occasionally, until milk is absorbed (50 to 60 minutes). This could be put into a 300° oven and will be less likely to scorch. Remove the cinnamon stick, cool. Stir chopped almonds into cooled rice mixture.

Beat cream in a chilled bowl until soft peaks form. Add vanilla and beat until stiff. Gently fold whipped cream into the cooled rice mixture. Tuck the good luck almond into the pudding. Divide among dessert dishes and chill. At serving time top with Raspberry Sauce. Serve with your favorite cookie if desired. This makes 12 servings (1/2 c. each).

Continued on next page.

ALMOND RICE CREAM (Continued).

RASPBERRY SAUCE: (Makes about 1 1/3 c.)

1 (10 oz.) pkg. frozen raspberries (thawed)
1/2 c. sugar

Mix the raspberries (with syrup) and sugar in a small bowl. Let stand 2 hours. Sieve raspberry mixture. You may substitute 1 (14 oz.) jar of lingonberries for the frozen raspberries if desired.

The pudding and sauce can be made 5 days ahead of serving; cover and refrigerate each separately.

RAISIN RICE PUDDING — Joyce (Mrs. Gene) Hedstrom

1 1/2 c. rice (cooked)
3/4 c. raisins
2 eggs (beaten)
1/2 c. sugar
1 tsp. vanilla
1/4 tsp. salt
1/2 tsp. cinnamon
Dash of nutmeg
2 c. milk (scalded)

Combine the first 8 ingredients. Gradually add the hot milk, stirring constantly. Pour into 1 1/2 qt. casserole (buttered). Bake in a 350° oven for 1 hour or until a silver knife inserted half way to the edge comes out clean.

AFRICAN TURBAN — Agnes (Mrs. Eldon) Larson

2/3 c. rice
2 1/4 c. milk
1/2 c. sugar
1 tsp. vanilla

Rinse the rice, then boil for 2 minutes in water. Drain and rinse with cold water. Drain. Return to pan and cook rice 25 minutes in milk. Add sugar and vanilla. Cook 5 minutes longer, then cool.

Whip 1/2 c. heavy cream to custard consistency and blend with milk rice. Place in serving bowl and chill.

Soak 2 lbs. prunes in grape juice over night. If liquid is less than 1 c. in the morning, add grape juice to measure 1 c. Cook prunes until tender. Add 1/3 c. sugar and chill. Remove prune pits and serve in a separate bowl to spoon over milk rice.

Never miss an opportunity to make others happy, even if you have to let them alone in order to do it.

MOM'S OLD FASHIONED RICE PUDDING (•) Nellie Ohslund

1/2 c. dry rice
1 wt. milk (warmed)
1/2 c. sugar
1/4 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. vanilla

Combine all ingredients. Place in a well buttered, uncovered baking dish to bake at 325° for 3 hours or at 275° for 4 hours.

REFRIGERATOR DESSERTS

ANGEL DREAM CAKE Cathy Hanson Tebow

1 angel food cake
1 pkg. instant vanilla pudding
1 c. Cool Whip
1 cherry pie mix

Break up the angel food cake into a 9x13 inch cake pan. Make the vanilla pudding according to directions on the box. Mix the Cool Whip with this, then pour over broken up angel food cake. Top it all with the cherry pie filling. Keep cool.

BLUEBERRY DESSERT Gertrude (Mrs. Elmer) Dicke

1 (8 oz.) pkg. marshmallows
1/2 c. milk
1 pkg. Dream Whip
1/2 lb. graham crackers
1 can blueberry pie filling
Graham cracker crust

Melt the marshmallows in milk and let cool. Whip 1 pkg. Dream Whip.

To prepare the crust crush 1/2 lb. graham crackers or vanilla wafers and put half of them on the bottom of a 9x9x2 inch pan.

Mix the marshmallow mixture and Dream Whip together. Pour half the mixture over the graham crackers. Chill about 10 minutes. Place blueberry pie filling on top of the marshmallow mixture in the pan, then put the other half of the marshmallow mixture on top. Over this put the other half of the graham cracker mix and chill.

BLUEBERRY OR RASPBERRY DESSERT DELUXE
Verlene (Mrs. Harold) Veteto

6 egg whites (beaten stiff)
2 c. sugar

Gradually add the sugar to the beaten egg whites, then add:

2 tsp. vinegar
25 soda crackers (crushed very fine)
1/2 c. pecans (chopped)

Bake in a 9x13 inch pan for 25 minutes or until brown at 350°. Cool.

Continued on next page.

BLUEBERRY OR RASPBERRY DESSERT DELUXE (Continued).

Mix together:

1 large pkg. Philadelphia cream cheese
1 c. powdered sugar
1 tsp. vanilla
1 pkg. Dream Whip (prepared according to directions)

Spread on top of the first mixture. Then spread 1 can of pie filling (blueberry, raspberry or any kind) on top.

BUTTER MINT DESSERT — Mary Hanson Larson

1 (No. 2) can crushed pineapple (undrained)
1 pkg. lime Jello (dry)
1 pkg. Dream Whip (whipped)
1 (10 oz.) pkg. miniature marshmallows
1 (7 oz.) pkg. butter mints (crushed)

Put the pineapple in Jello and stir. Fold in the marshmallows. Cover the bowl and place in the refrigerator over night.

Crush the butter mints, whip the cream and fold into pineapple-Jello mixture. Put in the freezer until ready to eat.

CHEESE CAKE — Lillian Hultquist Moser

1 pkg. lemon Jello
1 c. boiling water
Juice of 1 lemon
1 (8 oz.) and 1 (3 oz.) pkg. Philadelphia cream cheese
1 c. sugar
1 large can Pet milk
1/2 tsp. vanilla
2 c. crushed graham crackers or vanilla wafers
1 stick oleo or butter

Mix the Jello and hot water; add lemon juice and cool. Cream the cheese (at room temperature) and sugar. Stir the Jello mixture into creamed mixture. Whip chilled milk and fold into the cheese-Jello mixture. Add vanilla and pour over crushed graham crackers or vanilla wafers.

Roll enough graham crackers or wafers to make 2 c. crumbs. Add 1 stick oleo or butter. Mix well. Use 2/3 on the bottom of an 8 1/2 x 13 1/2 inch pan and put the rest on top. Make cheese cake a day before it is used.

CHEESE CAKE — Myrtle (Mrs. Carl) Florell

3 eggs (separated)
2 (3 oz.) pkg. cream cheese
1 c. sugar
1 tsp. vanilla
1/2 tsp. salt
12 graham crackers (crushed)
1/2 pt. whipped cream

Continued on next page.

CHEESE CAKE (Continued).

Cream the egg yolks, cheese, sugar, salt and vanilla. Fold in whipped egg whites and whipped cream. Line dish with half the crushed graham crackers. Pour filling over crumbs. Top with the remaining crumbs and refrigerate over night or several hours before serving.

CREAMY CHEESECAKE PIE — Anona Lindblad Kyle

12 oz. cream cheese
2 T. rich milk
1 tsp. lemon juice
Rind of 1/2 lemon (grated)
2 eggs (beaten)
Dash of salt
Dash of nutmeg
1/2 c. sugar
1/2 tsp. vanilla extract
2 c. vanilla wafers (crushed)
1 stick butter or margarine (melted)
1 c. sour cream (must be commercial)
1/2 c. whole cherry preserves

Let the cheese soften at room temperature. Beat with milk, add the next 5 ingredients, 1/2 c. sugar and 1/2 tsp. vanilla. Blend well. (Like for 5 minutes). Mix the crumbs and butter and press into a 9 inch pie pan, bottom and sides. Pour the cheese mixture into unbaked crust and bake in a 375° oven for 20 minutes. Do not brown. Let cool 1/2 hour. Make a topping of: the sour cream, 1/4 c. sugar and 1/2 tsp. vanilla. Spread over the cool cake and return to a very hot (450°) oven for 5 minutes. Melt the cherry preserves in a pan, thinning with a very little water if needed.

Glaze the cool cake and chill well. Can be kept in the refrigerator for up to 2 days or frozen for a month. Makes 6 to 8 servings.

CHEESE CAKE PIE — Carlene Carlson Hurtig

18 whole graham crackers
1/4 c. oleo (melted)
1 large and 1 small pkg. cream cheese
1/2 c. sugar
1/2 tsp. vanilla
2 eggs (slightly beaten)

Soften the cream cheese. Mix all the ingredients together until well blended. Pour into graham cracker crust. Bake at 325° for 20 minutes. Remove from the oven and let stand 20 minutes.

Mix 1 c. sour cream, 2 T. sugar, and 1/2 tsp. vanilla. Pour over the top of the pie. Bake at 475° for 5 minutes. Remove from the oven and put into the refrigerator when cooled a bit. May serve plain or with fresh strawberries or peaches.

CHERRY CHEESE CAKE — Mary (Mrs. Richard) Olson

1 env. Dream Whip
1 (8 oz.) pkg. cream cheese
1/4 c. sugar
1 can cherry pie filling

CRUMB CRUST:
1 1/2 c. graham cracker crumbs
1/4 c. sugar
1/4 c. margarine (melted)

Mix and press crust ingredients into a 9x12 inch pan.

Blend the softened cream cheese with sugar. Whip in mixer and fold into prepared Dream Whip. Spread over the crumb crust and spread cherry pie filling over the top. Refrigerate over night. Cut into squares to serve and top with Dream Whip.

BLUEBERRY TORTE — Violet Johnson Buntjer

Mix 16 finely rolled graham crackers with 1/3 c. sugar and 1/3 c. softened butter for the crust. Pat into a small baking pan.

1 (8 oz.) pkg. Philadelphia cream cheese
2 eggs
1 tsp. vanilla
1/2 c. sugar

Beat together. Pour into the graham cracker crust and bake at 325° for 25 minutes until set. Over this pour 1 can of blueberry pie filling and chill. Top with whipped cream.

CHERRY CHEESECAKE — Doris (Mrs. Lyle) Bergstrom

1 c. graham cracker crumbs
1/2 c powdered sugar
1/2 c. butter (melted)

Combine and pat into an 8x8x2 inch pan.

1 (8 oz.) pkg. cream cheese
1/2 c. sugar
2 eggs

In a mixing bowl beat these 3 ingredients to a fairly smooth consistency. Spread over the crumb crust and bake at 325° for 25 minutes. Remove from the oven and cool. Spread 1 can of cherry pie filling over the cooled mixture.

LEMON CHEESE CAKE — Babe (Mrs. H. M.) Cullers

CRUST:
1 1/2 c. graham crackers (finely rushed)
3 T. sugar
5 T. butter (melted)

Combine these ingredients and pat mixture evenly into the bottom of a spring mold or pan 1 1/2 inches deep. Refrigerate while mixing the filling.

Continued on next page.

LEMON CHEESE CAKE (Continued).

FILLING:

4 oz. cream cheese
4 eggs
1/2 c. sugar
1 T. lemon juice
Rind of 1 lemon (grated)
1/4 tsp. salt

Combine ingredients; heat until well blended and fluffy. Spread evenly over crumbs in the pan. Bake at 350° for 25 minutes. Remove from the oven and cool 20 minutes.

TOPPING:

1 pt. sour cream
1/4 c. sugar
1 tsp. vanilla

Increase the oven temperature to 450°. Bake 10 minutes. Let stand 24 hours. Refrigerate before cutting.

LEMON CHEESE CAKE — Janet Engwall Jones

Graham cracker crust
1 box (or can) lemon frosting mix
1 c. small curd creamed cottage cheese
1 c. sour cream

CRUST:

1 1/2 c. graham crackers (finely crushed)
3 T. sugar
5 T. butter (melted)

Make the frosting (if box). Mix frosting, cheese and sour cream together well. Pour into a graham cracker crust and sprinkle with crumbs. Freeze over night.

CHERRY COCONUT DELIGHT — Edna Edberg
Zella (Mrs. Ray) Nelson

1 (3 1/2 oz.) can flaked coconut (1 1/3 c.)
1 c. flour (sifted)
3/4 c. brown sugar
2/3 c. fine graham cracker crumbs (about 14 crackers)
1/2 c. butter or oleo (melted)
1 (21 oz.) can cherry pie filling

Combine coconut, flour, brown sugar and cracker crumbs. Stir in the oleo and mix well. Press half the mixture into an 8x8x2 inch baking pan. Spread with cherry pie filling and top with the remaining crumb mixture. Press gently and bake at 350° for 30 minutes or until a golden brown. Serve warm or cold, topped with whipped cream. Serves 6 to 8.

Shout or scream -- I'll bet you won't be heard.
But whisper, sister and they'll not miss a word!

CHERRY DELIGHT

Dorothy Johnson Shedd

1 c. powdered sugar
2 T. milk
1 (8 oz.) cream cheese
1 c. nuts
1 large Cool Whip
1 can cherry or strawberry pie filling

CRUST:
6 T. butter (melted)
1 1/2 c. graham cracker crumbs

Press the cracker crumb mixture into a 9x12 inch pan. Bake about 10 minutes at 200°.

In a small bowl beat cream cheese, powdered sugar and milk. Refrigerate this mixture 1 hour. Put nuts over the crust. Add a layer of cream cheese mixture over the nuts in the crust. Next, spread a layer of Cool Whip and top with the pie filling.

CHERRY DESSERT

Luella Nelson Vincent Taylor

20 graham crackers
1/2 stick butter
1/4 c. sugar
1 (8 oz.) pkg. Philadelphia cream cheese
1/2 c. powdered sugar
1/2 pt. cream (whipped)

Combine the crushed graham crackers, butter and sugar. Press into an 8x12 inch pan and bake at 375° for 8 minutes. Cool completely.

Mix the cream cheese, powdered sugar and whipped cream. Spread over the cooled baked crust. Spread over all 2 cans of cherry pie filling. Sprinkle a few graham cracker crumbs over the top and let chill over night. Cut into squares and top with whipped cream to serve.

CHINESE RICE PUDDING OR CHRISTMAS PUDDING

Myrtle (Mrs. Carl) Florell
(*) Avada (Mrs. Aaron) Carlson

1 c. milk
1 env. gelatin
1 c. cold cooked rice
1 c. sugar
1 c. dates (chopped)
1 c. coconut
1 c. nuts (chopped)
1 c. cream (whipped)

Heat milk to boiling point, add gelatin which has soaked in 1 T. cold water for 5 minutes. Cool this mixture until it thickens like cream. Then add the rice, sugar, dates, coconut and nuts. Blend well. Finally fold in the cup of whipped cream and pour into mold or serving bowl. Serve with whipped cream. May be garnished with a cherry.

CHOCOLATE DESSERT

Zella (Mrs. Ray) Nelson

1 small angel food cake
1 (12 oz.) pkg. chocolate chips
2 T. sugar
4 egg yolks
4 egg whites
1 pkg. Dream Whip or 1 pt. cream

Break the cake into pieces the size of a quarter; divide into 2 parts. Place chips in a double boiler with 1 T. sugar and melt. Cool slightly. Beat egg yolks and add to the chocolate mixture. At this stage chocolate is warm enough to cook yolks. Beat the egg whites stiff with 1 T. sugar. Add to the chocolate mixture. Whip the cream and add to mixture; mix well.

Alternate cake and chocolate mixture in a 9x13 inch pan. Refrigerate over night. Nuts may be added to the chocolate mixture if desired.

CHOC-O-DATE DESSERT

Ruth Lofgren Pearson

12 packaged cream filled chocolate cookies (crushed)
1 (8 oz.) pkg. dates (1 c. pitted - cut up)
3/4 c. water
1/4 tsp. salt
2 c. miniature marshmallows or 16 large marshmallows
1/2 c. walnuts (chopped)
1 c. heavy cream or 1 c. Rich Whip
1/2 tsp. vanilla
Walnut halves (if desired)

Reserve 1/4 c. of the cookie crumbs. Spread the remainder in an 8 inch square pan. In a saucepan combine the dates, water and salt. Bring to boiling, reduce the heat and simmer 3 minutes. Remove from the heat; add marshmallows and stir until melted. Cool to room temperature; stir in chopped nuts. Spread date mixture over the crumbs in the pan.

Combine cream and vanilla. Whip, swirl over the dates and sprinkle with reserved crumbs. Top with walnut halves and chill over night. Cut into squares. Makes 9 servings.

FLUFFY FRUIT DESSERT

Hilda (Mrs. Desmond) Almquist

1 pkg. Dream Whip
1/2 c. milk
1/2 tsp. almond flavoring
1 can peach pie filling
1 (No. 303) can fruit cocktail (drained)
2 c. miniature marshmallows
Coconut

Whip the Dream Whip and milk as package directs. Add flavoring. Fold in fruit and marshmallows. Turn into an 8x8 inch square pan. Sprinkle with coconut. Cover and chill for several hours. Cut into squares. Serves 9 to 12 people.

GERMAN CHOCOLATE DESSERT — Lucille (Mrs. Dean) Engwall

Beat 4 egg yolks and add them to 2 pkgs. melted German chocolate. Add 2 T. hot water and 2 T. powdered sugar. Let cool.

Beat 4 egg whites and 1/2 pt. whipping cream separately. (A pkg. of Dream Whip may be used instead of the cream.) Fold them together, adding 1/2 to 1 c. pecans to the top mixture. Break up 1/2 of an angel food cake (pkg. of angel food cake mix) in pieces the size of a quarter.

Put a layer of broken pieces of cake into an ungreased pan, then cover with a layer of the filling. Repeat same. Let set over night in the refrigerator.

GRAHAM CRACKER PUDDING — Dorothy (Mrs. Arvid) Band

1/2 lb. marshmallows 1/2 c. milk

Heat together until the marshmallows are dissolved, using low heat or a double boiler.

Add 1 small can of pineapple and cool. Add 1 small can of canned milk that has been chilled and whipped. Put into a baking dish with rolled graham crackers on bottom and top.

HEART OF CREAM (Coeur a' La Creme) — Pat (Mrs. Vernon) Olson

In a large bowl with electric mixer at high speed mix 1 lb. creamed cottage cheese with 1/2 tsp. salt until the cheese is smooth. Add 1/2 lb. Philadelphia cream cheese (at room temperature) and 2 T. confectioners' sugar. Beat at medium speed until smooth.

Add 1 c. heavy cream, beat at medium speed, then at high speed until blended and smooth. Firmly pack cheese mixture into a 7 inch heart shaped mold. Refrigerate over night.

Unmold by going around the edges of the mold with a knife. Invert onto serving plate. Place a hot cloth on bottom of the mold so it will release. Serve with sweetened peaches or strawberries.

HOLIDAY FRUIT ROLL — (•) Avada (Mrs. Aaron) Carlson

28 graham crackers (8 oz.)
1/4 tsp. salt
1/4 tsp. cloves
1/4 tsp. nutmeg
1/4 tsp. allspice
1 tsp. cinnamon
1 c. marshmallows (cut)
1 c. dates (chopped)
1 c. nuts (chopped
1 c. raisins (chopped)
1 c. cream

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HOLIDAY FRUIT ROLL (Continued).

Crumb graham crackers and mix with the salt, cloves, nutmeg, allspice and cinnamon. Add dates, raisins and nuts. Soak the marshmallows in cream and add the other ingredients. Pack into a mold lined with waxed paper. Place in the refrigerator at least 12 hours. Slice and serve with whipped cream.

CHOCOLATE CAKE ROLL (Double size recipe)

Agnes (Mrs. Eldon) Larson

1 1/2 c. cake flour (sifted)
1/2 c. cocoa
2 tsp. baking powder
1/2 tsp. salt
6 eggs
2 c. sugar
2/3 c. water
2 tsp. vanilla

Sift the flour, cocoa, baking powder and salt together. Beat egg yolks until light, add 3/4 c. sugar. Beat in water and vanilla. Beat egg whites and fold in the remaining sugar. Add the dry ingredients to the chocolate mixture; then fold in egg whites. Line 2 jelly roll pans with waxed paper, pour batter into prepared pans and bake about 20 minutes in a moderate oven. Quickly invert on a towel sprinkled with powdered sugar, trim off crisp edges and remove the paper. Roll in a towel and cool. This may be filled with whipped cream or softened ice cream. Add crushed peppermint candy if desired. Freeze until ready to serve.

CHOCOLATE ICE CREAM CAKE ROLL

Julia Flewelling

5 eggs (separated)
3/4 c. cake flour (sifted)
1/2 tsp. salt
1/4 c. cocoa
1 c. confectioners' sugar
Maraschino cherries (sliced or crushed)
Crushed pineapple
Ice cream

Beat the egg yolks until they are thick and lemon colored; fold into stiffly beaten egg whites. Sift together the flour, salt, cocoa and confectioners' sugar. Fold sifted ingredients carefully into eggs. Pour the batter into a greased 10 1/2 x 15 inch jelly roll pan. Bake at 400° for 12 to 15 minutes. Cool. Invert cake onto waxed paper which has been sprinkled with confectioners' sugar. To assemble the cake unfold the carton from around the ice cream. When it is barely softened, slice it into pieces about an inch thick. Place these slices over the flat sponge cake.

Continued on next page.

CHOCOLATE ICE CREAM CAKE ROLL (Continued).

Then sprinkle the maraschino cherries or pineapple (or both) evenly over the ice cream. Quickly roll the cake so you have a jelly roll effect of the ice cream spiraling through it. Wrap the roll in waxed freezer paper and set it in the freezer at once. When the ice cream again becomes firm you are ready to slice the roll and serve it to your family or guests. For the final eye and taste appealing touch serve with a chocolate syrup.

ITALIAN CREAM

Cherie Veteto

1 box lemon Jello
2 oranges
1 lemon
1 pt. light cream
1/2 c. milk
1 1/2 c. sugar
1 egg

Mix the Jello as one box. Prepare the rind and juice of 1 lemon, and the rind of 1/2 orange and the juice of 2 oranges. Bring the cream and milk to boiling point. Pour over the beaten egg and sugar. Mix fruit juice with Jello. Stir all together and chill. Serve plain or with whipped cream.

Mrs. Oscar E. Johnson
Nina (Mrs. A. F.) Engwall

JELLO PRISM CAKE

1 (3 oz.) pkg. orange gelatin
1 (3 oz.) pkg. cherry gelatin
1 (3 oz.) pkg. lime gelatin
3 c. hot water
1 1/2 c. cold water
1 c. pineapple juice
1/4 c. sugar
1 (3 oz.) pkg. lemon gelatin
2 c. heavy cream

Prepare the first 3 pkgs. of gelatin separately, using 1 c. of hot water and 1/2 c. cold water for each package. Pour into separate 8x8x2 inch pans and chill until firm.

Combine pineapple juice and sugar. Heat until the sugar is dissolved. Remove from heat and dissolve lemon gelatin in hot liquid. Chill until syrupy. Whip 2 c. of cream and pour into the syrupy lemon gelatin mixture. Cut orange, cherry and lime Jello into 1/2 inch square cubes by dipping a knife into hot water, then running the hot knife around the edge of the pan. Lift out the gelatin with a wide spatula. The pieces fall apart easily -- each a tiny jewel like cube.

Fold into whipped cream mixture and pour into a mold or a flat pan. Chill 8 hours or more in the refrigerator. Serve with or without whipped cream and/or crushed candy bits.

If we trust more we worry less!

LEMON BISQUE (•) Avada (Mrs. Aaron) Carlson

1 large can condensed milk
1 pkg. lemon Jello
2 c. graham cracker crumbs
1 lemon (juice and grated rind)
1/3 c. Karo syrup
2/3 c. sugar

Chill the condensed milk until it will whip. Dissolve Jello in 1 1/2 c. hot water, then cool.

Whip the milk and add syrup, sugar, juice, grated rind and Jello. Put 1 1/2 c. crumbs in a 7x11 inch dish. Pour the mixture over them. Sprinkle the rest of the crumbs over the top and chill. Very attractive served with a sprig of mint and half a cherry on top of each serving.

LEMON DESSERT Carol (Mrs. Irwin) Johnson

1 pkg. lemon Jello
1 c. hot water
1 tsp. vanilla
1 (8 oz.) pkg. cream cheese
Pinch of salt
1/4 tsp. lemon juice
1 large can of milk (chilled)
2 T. powdered sugar
3 T. butter (melted)
2 c. corn flake crumbs
2 cans cherry pie mix (optional)

Mix the Jello and water; let set until syrupy. Mix cream cheese, vanilla, salt and lemon juice. Whip the canned milk, add the cream cheese mixture. Mix the powdered sugar, melted butter and cornflake crumbs. Spread in a large oblong cake pan and cover with cream cheese mixture. Some of the crumb mixture may be saved and put on top of the dessert. If preferred, cherry pie filling may be spread on the top.

LINGONBERRY DESSERT Mildred Ohslund Rising

Cook 1 qt. lingonberries as for sauce. Cool. Then roll out cracker crumbs fine. Beat 1 pt. whipping cream until thick. Put a layer of cracker crumbs on the bottom of a 10 inch Pyrex dish, then a layer of lingon, then a layer of whipped cream. Repeat until all ingredients are used up.

Life isn't a bowl of cherries;
It's a bunch of raisins -- raisin heck, raisin kids,
and raisin money.

MINT DELIGHT — Mrs. Ester Monson

4 c. miniature marshmallows
1 3/4 c. colored candy mints
1 large Dream Whip or 2 c. whipped cream
3/4 pkg. chocolate Oreo cookies

Crush the cookies. Pour 3/4 of the cookies into a lined large glass pan.

Beat the Dream Whip until stiff. Add candy and marshmallows. Pour into the pan on top of the cookies. Sprinkle the rest of the cookies on top. Let set 24 hours before serving. Refrigerate.

PUMPKIN FLUFF SQUARES — Lynda (Mrs. Pete) Hansen

3 eggs (separated)
1/2 c. sugar
1/4 c. pumpkin
1/4 tsp. cloves
1/4 tsp. ginger
1/4 tsp. nutmeg
1/2 tsp. cinnamon
1/2 tsp. salt
1/2 c. milk
1/4 c. cold water
1 env. unflavored gelatin
1/3 c. sugar
Prepared crumb crust

To slightly beaten egg yolks add the sugar, pumpkin, milk, salt, and the spices. Cook in a double boiler until thick. Pour cold water in a cup and sprinkle the gelatin on top of the water. Add to the hot pumpkin mixture. Mix well and cool. When this begins to thicken, beat egg whites until foamy. Gradually add 1/3 c. sugar and continue beating until the mixture stands in soft peaks. Carefully fold cooled gelatin mixture into beaten egg whites. Pack half the crumb crust onto the bottom of an 8 inch square pan. Gently pour filling on top of the crust. Sprinkle the remaining crumb crust on top of the filling and chill until set. Cut into 9 squares.

STRAWBERRY CHANTILLY — Marylee Anderson Fischer

1 pkg. vanilla pudding and pie mix
1 pkg. strawberry Jello
2 1/2 c. water
1 c. strawberries (sliced - sweetened)
1 env. Dream Whip

Combine the pudding mix, gelatin and water in a saucepan. Cook and stir over medium heat until the mixture comes to a full boil, and is thick and clear. Chill until the mixture begins to set.

Stir in the strawberries. Prepare the Dream Whip and thoroughly blend into pudding mixture. Spoon into sherbet glasses.

STRAWBERRY DESSERT

Juanita Bergstrom Wilmsmeyer

1/2 lb. vanilla wafers
1/2 c. butter
1 c. powdered sugar
2 eggs
1 c. frozen strawberries (thawed)
1/2 pt. whipped cream
1 c. nuts (chopped)

Crush the wafers. Place in a 9x13 inch pan, reserving some for the top. Cream butter and sugar; add eggs 1 at a time, beating well after each addition. Spread sugar mixture over the crumbs. Layer berries, then whipped cream and sprinkle nuts on top. Sprinkle with remaining crumbs and chill overnight.

TOFFEE REFRIGERATOR DESSERT

Candyce Larson

2 c. graham crackers (crushed)
1 c. soda crackers (crushed)
1/2 c. oleo (melted)
2 pkgs. vanilla instant pudding
2 c. milk
1 qt. vanilla ice cream (softened)
1 (4 1/2 oz.) carton Cool Whip dessert topping
2 Butterfinger candy bars (frozen)

Combine all cracker crumbs and melted oleo. Mix well. Place 2/3 of the cracker crumbs in a 9x13 inch pan. Prepare the instant pudding mix using 2 c. milk. Blend softened ice cream in pudding mix. Pour over crumbs in the pan and refrigerate until firm. Spread Cool Whip over pudding mix and crush the candy bars, mixing with remaining cracker crumbs and put over the top.

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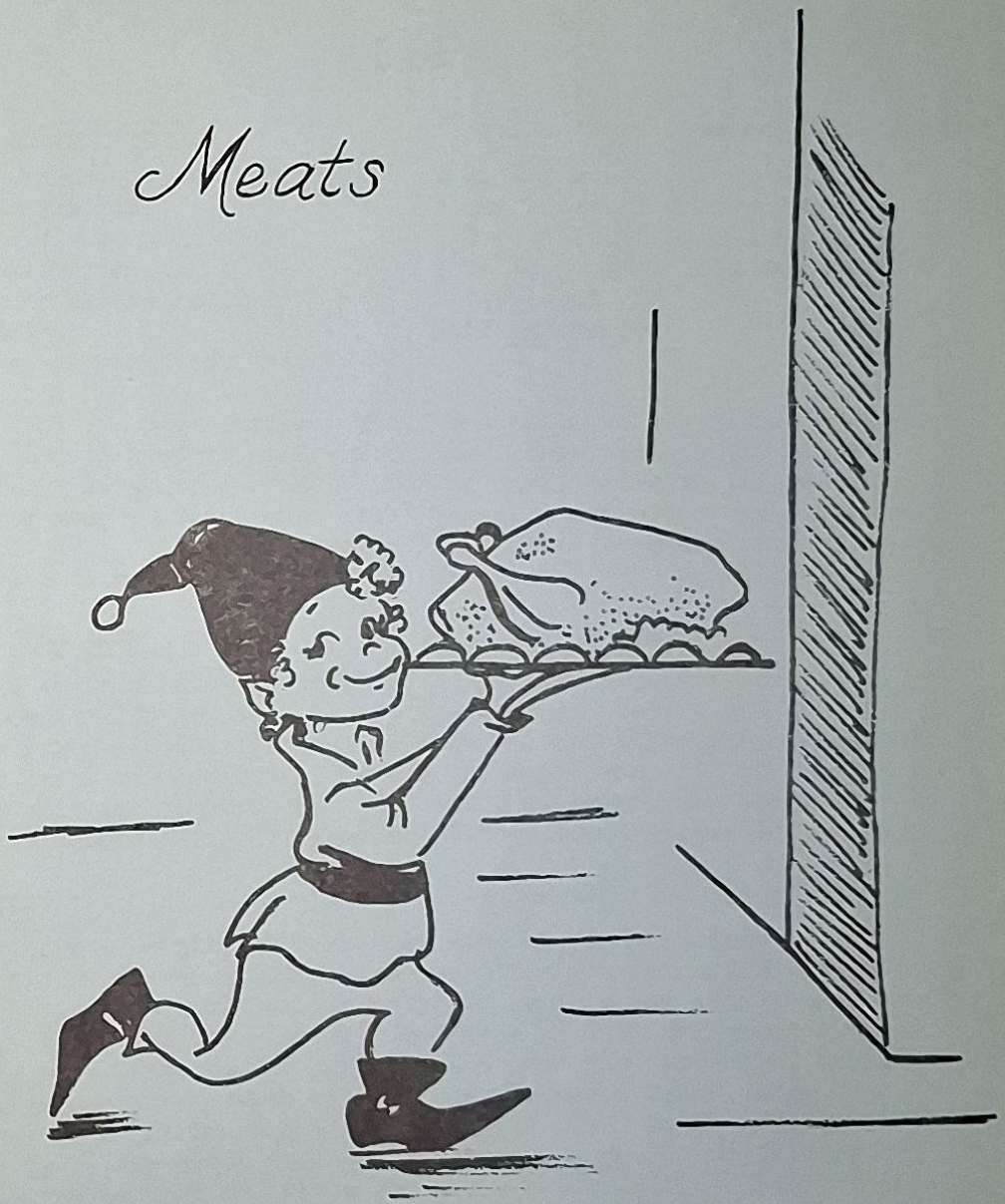
ADDITIONAL RECIPES

Meats



Dorothy Johnson

BEEF

BEEF INTERNATIONALE

Hilda (Mrs. Desmond) Almquist

2 lbs. round steak (cut into thin strips)
1/2 c. flour
2 T. margarine
2 medium onions (sliced thinly)
2 green peppers (cut into strips)
3 c. water
1 can cream of celery soup
1/2 c. Miracle Whip dressing
1 (4 oz.) can sliced mushrooms (drained)
Salt and pepper

Toss the meat strips in flour and brown in margarine. Add more margarine if needed. Add the onions, green peppers and water. Cover and simmer for about 1 hour or until the meat is tender. Add the soup combined with salad dressing and mushrooms. Season to taste. Heat, stirring occasionally. Serve over cooked noodles. Serves 6 or 8.

BEEF STROGANOFF

Helen Carlson Stalker

2 lbs. sirloin (without bone) or 1 1/2 lbs. boneless round.

Cube and brown meat in 1/8 lb. butter. Remove the meat and brown 2 small onions (sliced or chopped) and 1 box fresh mushrooms (or 1 large can drained). Re-add the meat and 1 can cream of chicken soup, salt and pepper. Simmer. Add 1 c. sour cream about 10 minutes before serving. Keep on 200° or low. Serves 4 to 6.

BRISKET

Dorothy (Mrs. Herb) Johnson

Place a brisket of beef, fat side up, in a shallow pan. Pour 1/3 bottle of liquid smoke over the meat and add a little water to the pan. Sprinkle garlic salt and grind fresh pepper over the meat. Cover tightly with foil and bake at 275° for about 2 hours.

Pour a large can of tomato sauce over the top of the meat. Sprinkle generously with brown sugar. Squeeze lemon juice over the brisket. Sprinkle a little Worcestershire Sauce over this. Roast (still covered) for approximately 3 hours or until very tender. When chilled, slice and serve hot or cold.

Debt is what you get if you spend as much as you tell your friends you earn.

BRISKET

Lucille (Mrs. Dean) Engwall

4 or 5 lb. brisket
1 can consomme
1 small bottle soy sauce
1/4 c. lemon juice
Garlic to taste
1 T. liquid smoke

Combine the ingredients and pour over the meat. Marinate over night and bake in the liquid for 5 hours for 5 lbs. or 4 hours for 4 lbs. at 300°.

Baste occasionally during the baking. Cover until the last hour of total time, then remove the cover and pour 1/2 c. barbeque sauce over the brisket. Increase oven temperature to 350°.

OVEN BARBECUED BRISKET

Ethel (Mrs. Clarence) Freeman
Terry (Mrs. Larry) Olson

5 or 6 lbs. well trimmed brisket
1 tsp. celery salt
1 tsp. onion salt
1 tsp. garlic salt
1 (3 oz.) bottle liquid smoke
2 T. Worcestershire sauce
Barbecue sauce

Place the brisket on foil in a large flat pan. Sprinkle the meat with the three salts , then pour liquid smoke over meat to cover all surfaces. Wrap and let stand in the refrigerator over night. Next morning, sprinkle with table salt and Worcestershire sauce. Wrap in foil to bake at 275° for 5 hours. Uncover and pour 1 c. barbecue sauce over the meat. Cover and bake 1 more hour. When cool, slice thin and serve warm or cold. Makes 15 servings.

ROLLED ROUND STEAK

(P) Marion (Mrs. Carl A.A.) Larson

1 1/2 lbs. round steak (well pounded)
1 c. catsup
3 T. Lea & Perrins Worcestershire sauce
1 c. hot water
Bacon (sliced thin)
Dill pickles

Cut the steak into strips 2 inches wide and about 5 inches long. Sprinkle with salt and pepper. Place a stick of dill pickle on a steak strip and roll, wrap strip of bacon around roll and fasten with toothpick. Roll in flour with salt and pepper, then brown well.

Place in a baking dish, cover with catsup, Lea & Perrins and hot water. Bake 1 hour or until tender at 325°. This can also be done in the electric skillet with a cover, simmering until tender. Add more water if necessary.

Love reduces friction to fraction.

SHERRIED BEEF — Agnes Olsson Woerner

3 lbs. beef stew meat (cut into 1 1/2 inch cubes)
2 cans mushroom soup
1/2 c. sherry
1/2 c. dry onion soup mix

Combine the meat, soup, sherry and soup mix in a large casserole. Cover and bake at 325° for 3 hours. Serves 6 to 8.

SHORT RIBS WITH PARSLEY DUMPLINGS — Helen Carlson Stalker

3 lbs. beef short ribs (cut up)
1 c. catsup
1 c. water
1 T. sugar
2 tsp. horseradish
2 or 3 bay leaves
4 1/2 tsp. prepared mustard
A few drops Tabasco
1 T. vinegar
1/4 tsp. pepper
1 tsp. salt
1 T. Worcestershire
2 medium onions (sliced)

Two days ahead place the short ribs in a large bowl. In a medium bowl combine the other ingredients and pour over the ribs, coating the pieces well. Add a little water if more liquid is needed. Refrigerate over night.

One day ahead place the ribs and liquid in a large skillet or Dutch oven. Simmer, covered, for 1 1/2 hours or until tender. Cool and refrigerate.

About 30 minutes before dinner skim the fat from the short rib mixture. Reheat short rib-catsup mixture to simmering. Meanwhile, make up Parsley Dumpling dough. Drop it onto bubbling short rib stew and cook, covered, 15 to 20 minutes. Serve at once. Makes plenty for 6. I often add more water when heating the ribs as the sauce is delicious over the dumplings.

PARSLEY DUMPLINGS:

Sift together:
2 c. flour (sifted)
4 tsp. baking powder
1 tsp. salt

Mix in 1 T. shortening until well blended, then stir in 1/4 c. snipped parsley. Add 1 c. milk all at once, stirring quickly to make a soft sticky dough. Drop dough by heaping T. on top of the hot, bubbling stew. Cook, covered, for 15 to 20 minutes.

Going to church on Sunday can be a beauty treatment -- you can have your faith lifted.

SPANISH STEAK AND RICE

Violet (Olson) Satriano

Cut 1 lb. round steak into bite sized pieces. Flour and brown in oil. Remove the steak from the oil and make a brown gravy. Season to taste, add 1 small onion, 1 small green pepper and the steak to the mixture. Let simmer for 1 hour.

Prepare Minute Rice as directed on the package. Place the cooked rice on a platter and top with meat and gravy.

BAR-B-QUE SAUCE FOR CHICKEN

Jeana Crowell

1 stick oleo
Juice of 2 lemons
1 T. vinegar
Dash of Tabasco sauce
2 buttons garlic (minced)
Pinch of salt
1 T. catsup

Melt the oleo in a medium sized saucepan, add the other ingredients and let simmer until very hot. Makes enough for 1 chicken.

HOT 'N SWEET MUSTARD SAUCE

Helen E. Ericson

1 c. dry mustard
1 c. white vinegar

Combine and let sit over night.

1 c. sugar
2 eggs (beaten)
Pinch of salt

Add to the above mixture in the morning. Stir in and cook over medium heat until it comes to a boil, stirring constantly. Let bubble about 5 to 8 minutes. Use your own judgment and taste at this point. Let cool, strain if necessary. Pour into a container and refrigerate. Makes about 1 3/4 c.

SWEET SOUR BARBECUE SAUCE

Helen Carlson Stalker

2 T. parsley (chopped)
1 onion (chopped)
1/4 tsp. cayenne
1/4 tsp. dry mustard
1 tsp. Worcestershire Sauce
1/4 tsp. paprika
A few drops Tabasco
1 c. brown and white sugar
3 T. olive oil or salad oil
6 T. vinegar
4 (8 oz.) cans tomato sauce
Equal amounts of water
Salt and pepper

Place in saucepan the onion, parsley, cayenne, mustard, Worcestershire sauce, paprika, Tabasco, sugars, oil and vinegar. Into this pour 4 cans tomato sauce and equal amount of water, salt and pepper to taste. Simmer 45 minutes. Makes 8 c. One needs about 4 c. for 4 lbs. spare ribs.

BEEF STEW

Juanita Bergstrom Wilmsmeyer

1 T. fat
Beef (cubed into 1 inch squares -- 1 lb.)
1 large onion (sliced)
Salt and pepper to taste
1 c. water
4 small potatoes
1 c. green beans
4 small carrots
1 c. tomatoes
1 T. flour
1/4 c. water

Pressure cooker method: Heat the cooker, add the fat. Brown meat in fat. Add onion, salt, pepper and 1/2 c. water. Place small potatoes, green beans, carrots and tomatoes over the meat. Close the cover securely. Cook 10 to 12 minutes with pressure regulator rocking slowly. Cool cooker at once. Make a paste of the flour and 1/4 c. water. Stir into stew to thicken.

CHOW MEIN

Elwood Walter

1/2 lb. pork
3/4 lb. veal
1/2 lb. beef
2 T. fat
6 T. soya sauce
1 c. water
1 bunch celery
1 onion
2 T. cornstarch
1/4 c. water
1 can water chestnuts (sliced - drained)
1 can bean sprouts (drained)
1 can mushrooms (drained)

Brown the meat and onion in fat. Add the celery and cup of water and soya sauce. Simmer 2 hours. Thicken with cornstarch and water. Add chestnuts, sprouts and mushrooms. Serve over brown rice. Serves 4 to 6.

DUTCH OVEN STEW

Dorothy Carlson Swearingen

2 lbs. stew meat (cubed)
5 potatoes
6 carrots
2 onions
3 stalks celery
1 tsp. salt
1 tsp. pepper
1 tsp. sugar
2 cans tomato soup
1 to 2 cans water

Cut the vegetables into large pieces. Place all the ingredients in a covered casserole or Dutch oven. Bake at 275° for 5 hours.

The best time to put the children to bed is when you still have the strength!

HAMBURGER STEW

Mrs. Edward K. Johnson

1 lb. ground beef
1 medium onion (chopped)
4 or 5 medium potatoes
2 carrots
1 (10 3/4 oz.) can condensed tomato soup
1/2 tsp. salt
Dash of pepper

Brown beef and onions in a large skillet. Drain the grease. Dice the potatoes and carrots. Cover and boil until done. Drain off all but 1/2 c. of the water.

Mix potatoes, carrots and soup with the remaining ingredients in the skillet. Simmer for 15 to 20 minutes and serve. Serves 4.

HAMBURGER VEGETABLE STEW

Erna (Mrs. Herb) Hedstrom

1/2 lb. hamburger (browned)
1 qt. boiling water
1 can tomato soup
1/4 c. celery (diced)
1/2 c. carrots (diced)
1 c. potatoes (diced - can be omitted if you plan to freeze)
1/2 c. cabbage (chopped)
1/4 c. peas
1 T. onion (chopped)
2 tsp. salt
1/8 tsp. pepper

Place boiling water in the kettle. Add the vegetables and the seasonings. Cook until vegetables are tender. Add the drained hamburger and tomato soup. Simmer for a few minutes, add more water if more liquid is desired. This freezes well.

OVEN BEEF STEW

Sharon Anderson Carlgren

1 1/2 lbs. beef cubes (raw)
2 or 3 potatoes (cubed)
2 onions (cubed)
2 T. pearl tapioca
1 can water
5 or 6 carrots (sliced)
2 or 3 stalks celery
1/2 c. bread cubes
1 can tomatoes

Mix and bake for 5 hours at 300°.

ROUND UP BEEF STEW

Agnes (Mrs. Charles O.) Johnson

2 lbs. beef (cut into 1 inch cubes)
2 tsp. salt
2 tsp. paprika
1/8 tsp. pepper
2 T. lard
3/4 c. onion (chopped)
1 c. celery (chopped)
2 c. hot water
3 carrots (sliced)
1 (10 oz.) pkg. frozen peas
Potatoes
Flavor for gravy

Continued on next page.

ROUND UP BEEF STEW (Continued).

Mix together the flour, salt, paprika and pepper. Dredge the beef cubes in seasoned flour. Brown beef in lard in a Dutch oven. Add onion, celery and hot water. Cover and cook slowly 1 hour.

Add the potatoes and carrots. Cook 1 1/2 hour longer. Add the peas and continue cooking until meat is tender.

UNUSUAL STEW (Salt-free) Lillian (Mrs. Max) Johnson

1 1/2 lb. hamburger (browned)
1 c. dry rice
1 c. water
1 to 2 c. water (for vegetables)
1 medium size cabbage (grated)
4 or 5 carrots (in chunks)
4 large stalks celery (cut into pieces)
1 green pepper (cut into pieces)

Combine the rice and water in a covered saucepan. Cook 10 minutes. Set aside.

Brown the hamburger in a skillet; set aside. Steam the cabbage, carrots, celery and green pepper in a small amount of water in a large kettle until tender. Add the rice and hamburger to the cooked vegetables and heat through.

You may add salt and pepper or other seasonings if you prefer.

FISH - POULTRY - EGGS

HOT CRAB OR SHRIMP SOUFFLE Jetty (Mrs. Glenn) Johnson

8 slices bread
2 c. crab or shrimp
1/2 c. mayonnaise
1 onion (chopped)
1 can mushroom soup
1 green pepper (chopped)
1 c. celery (sliced)
3 c. milk
4 eggs
Cheese (grated)

Dice half the bread into a baking dish. Mix meat, mayonnaise, onion, green pepper and celery. Spread over diced bread. Trim crusts from remaining 4 slices and place over mixture. Mix eggs and milk, then pour over all. Place in the refrigerator over night.

Bake at 325° for 15 minutes. Pour soup over the top, then put on cheese and paprika. Bake 1 hour longer at 325°. Makes 12 servings.

It takes less time to do a thing right than to explain why you did it wrong.

OVEN BAKED LUTEFISK (Taken from a modern Swedish cook book)

3 1/2 lbs. lutefisk
1 T. salt

Place the fish, skins down, in a buttered deep baking dish. If desired, you may first remove the skin. Sprinkle the fish with salt and cover the dish with a lid or aluminum foil. Bake at 375° for 30 to 40 minutes. Pour off the liquid and serve the fish with melted butter, white sauce or mustard sauce.

SCALLOPED OYSTERS (•) Mabel Johnson

4 c. cracker crumbs (coarse)
6 tsp. butter or oleo
1 (8 oz.) can canned oysters
2 tsp. salt
1/2 tsp. pepper
3 c. milk and liquid from oysters

Grease a casserole well. Put into a casserole one-half of the cracker crumbs. Over this pour the drained oysters. Dot with 1/2 the butter. Add half the salt and pepper. Put on the last half of the cracker crumbs, pour oyster juice and milk over this. Crackers should be thoroughly soaked. Add the rest of the seasoning and butter. Bake at 350° for 1 hour or until a golden brown.

SALMON BALLS (•) Mrs. Enoch Larson

1 can salmon (about 1 c. — red is preferred)
1/2 c. quick oatmeal
2 eggs
2 T. cream
Salt and pepper to taste
1 T. onion (chopped)

Mix all together. Form into balls and fry in lard or shortening.

SHRIMP OR CHICKEN CURRY (P) Mrs. Harvey L. Prinz

3 T. butter
1/4 c. onion (minced)
1 1/2 tsp. curry powder
3 T. flour
3/4 tsp. salt
3/4 tsp. sugar
1/8 tsp. ground ginger
1 c. chicken broth or 1 bouillon cube in 1 c. water
1 c. milk
2 c. shrimp (cook - clean) or 2 c. chicken (cooked - cut up)
1/2 tsp. lemon juice

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SHRIMP OR CHICKEN CURRY (Continued).

Melt the butter over low heat in a heavy saucepan. Sauté onion and curry in melted butter. Blend in flour and seasonings. Cook over low heat until the mixture is smooth and bubbly.

Remove from heat. Stir in chicken broth and milk. Bring to a boil and, stirring constantly, boil 1 minute. Add shrimp, or chicken, and the lemon juice. Heat.

Serve over fluffy boiled rice with condiments, such as raisins, bacon bits, sieved egg yolk, chopped peanuts, currant jelly or chutney, coconut or pineapple chunks. This makes 4 servings.

This is better if done the day before and stored in the refrigerator. Rice may be cooked in bouillon.

TUNA GARDEN LOAF — Velva (Mrs. Edgar) Johnson

2 env. unflavored gelatin
3/4 c. cold water
1 can condensed cream of celery soup
1 c. mayonnaise or salad dressing
2 T. lemon juice
1 T. prepared mustard
1 (9 1/4 oz.) can tuna (drain - flake)
1/2 c. celery (chopped)
1/2 c. cucumber (unpared - chopped)
1/4 c. green pepper (chopped)

Soften the gelatin in cold water. Heat the soup to boiling; add gelatin mixture, stirring until dissolved. Stir in the mayonnaise, lemon juice and mustard. Chill until partially set. Fold in tuna, celery, cucumber and green pepper. Turn into an 8 1/2 x 4 1/2 x 2 1/2 inch loaf dish. Chill until firm. Trim with pimiento strip. Makes 8 servings.

CORN BREAD DRESSING — Evelyn Larson Crowell

1/4 c. onion (minced)
1/4 c. oleo
2 c. dry bread cubes or crumbs
2 c. corn bread (crumbled)
1/2 c. celery (chopped)
1 tsp. salt
1/4 tsp. pepper
Poultry seasoning to taste
1/4 tsp. thyme (optional)
Hot water or stock

Cook onion in oleo until soft and yellow. Stir in some of the crumbs and heat until light brown. Mix lightly into remaining crumbs and seasonings. For dry stuffing, add little or no liquid. For moist stuffing, add just enough liquid to moisten well. Yields 4 1/2 c. May need to double the recipe for a large bird. Also good if just put in a pan and baked the last 30 minutes of bird roasting time.

CHICKEN DRESSING CASSEROLE

Eula Falk Thompson

Cook 1 chicken well. Remove from the bones, cut meat into bite sized pieces.

WHITE SAUCE:

2 c. milk
1 tsp. salt
4 T. flour
4 T. margarine or butter

Combine the butter, salt, flour and add the scalded milk. Cook in a double boiler until smooth and thick. Add chicken to white sauce. Put into long baking dish.

TOPPING:

6 c. fine bread crumbs
1/4 tsp. sage
1 c. ground celery
1 1/2 c. thin cream
1/2 tsp. baking powder
2 eggs (beaten)
1 tsp. onion (grated)
4 c. broth and giblets

Mix the crumbs, salt, sage and baking powder. Stir well. Add onion, celery and eggs. Mix, then add remaining ingredients. Pour onto chicken mixture and bake at 375° for 45 minutes. Cover and bake 15 minutes longer. Serves 12.

OYSTER CORN BREAD DRESSING

(*) Avada (Mrs. Aaron) Carlson

3 c. corn bread (crumbled)
3 c. soft bread crumbs
1 1/2 tsp. salt
1/2 tsp. pepper
1 1/2 tsp. poultry seasoning
1 c. celery (chopped)
1/2 c. onion (chopped)
1/2 c. butter or margarine
1 c. oysters (drain - chop)
2 eggs (beaten)
Liquid from the oysters plus milk to make 1 1/4 c.

Combine crumbs and seasonings. Lightly brown celery and onion in butter. Stir in oysters. Add to the crumb mixture and mix lightly. Gradually add beaten eggs followed by oyster liquid and milk. If a more moist dressing is preferred, add 1/2 c. more milk. Bake in a covered casserole at 325° for 50 to 60 minutes.

BAKED CHICKEN

Ruth (Mrs. Hans) Anderson

1 stewing hen
1 stalk celery
3 tsp. salt
Water
1 qt. bread (cubed)
1/2 tsp. sage
1 to 2 T. onion (minced)
1/2 c. celery (diced)
1/4 tsp. pepper
1/2 to 3/4 c. broth

Continued on next page.

BAKED CHICKEN (Continued).

Stew 1 hen with 3 tsp. salt, celery and water as necessary, for about 1 hour in a pressure pan. Pick off the bones after is has cooled. Combine the cubed bread and seasonings. Add broth.

Alternate layers of the dressing and chicken in a baking dish. Bake 1 hour or longer in a 350° oven.

BAKED CHICKEN BREASTS — Madeline Anderson Miller

Skin 8 chicken breasts (medium size). Put into a pan. Do not brown or flour the breasts. Cover with finely chopped onion. Season.

Mix 1 can chicken soup, 1 can celery soup and 1/2 c. cooking sherry. Pour over the chicken breasts. Over the mixture grate 1/2 lb. Cheddar cheese (Cracker Barrel) . Add paprika and bake at 275° for 2 to 3 hours.

BAKED CHICKEN AND RICE — Mrs. Harold J. Nelson

2/3 c. raw rice (long grained)
1/2 c. celery (diced)
2 T. onion (chopped)
2 T. pimiento (chopped)
1 can cream of mushroom soup
1 can cream of celery soup
2/3 c. white wine or water
The meaty parts of one frying chicken

Put the rice in a buttered 9x9x2 inch baking dish. Lay the chicken pieces on top of the rice mixture. Sprinkle with salt lightly and pepper. Dust with paprika. Mix the soups and wine or water. Pour over rice and chicken. Cover with foil and bake in a 350° oven for 1 hour or 1 hour and 15 minutes. Serves 4.

BAKED CHICKEN SUMMER STYLE — Anna L. (Sollenberger) Davidson

1 fryer (cut into pieces)
2 T. oil
2 T. butter
3 to 4 slices bacon (cut in halves)
6 slices fresh ripe tomatoes
2 tsp. fresh basil (chopped — use a little less if dried)
2 tsp. parsley (chopped)
1 clove garlic (minced)
Salt and pepper
1/2 c. dry white wine

Preheat the oven to 350°. Brown the chicken in oil and butter on all sides. Transfer the chicken to a baking dish and cover each piece with 1/2 slice of bacon and a slice of tomato. Sprinkle with a mixture of the basil, parsley, garlic, salt and pepper to taste.

Continued on next page.

BAKED CHICKEN SUMMER STYLE (Continued).

Add the wine to the pan and place the chicken in the oven. Bake the chicken for 30 minutes, basting occasionally with the fat in which the chicken was browned. The chicken is done when it is tender when pricked with a fork. Serves 4.

CHICKEN BREASTS OR CORNISH HENS OVER RICE — Anona Lindblad Kyle

4 whole chicken breasts (8 split with ribs) or 6 Cornish hens
1 c. wine (Catawba pink)
1/4 c. water
1/4 c. soy sauce
1/4 c. Wesson oil
1 T. brown sugar
1/2 tsp. ginger
1/2 tsp. oregano
1 bud garlic (chopped)

Cook 2 c. rice with 1/4 tsp. salt added to the water. Drain. Spread the rice on the bottom of a greased casserole or roaster. Wash and drain the chicken. Arrange on the rice. Brush generously with butter and baste frequently with sauce during baking period. Bake, covered, until tender (about 1 hour). Remove the cover and brown, for about 30 minutes.

SAUCE:

Combine all ingredients except the wine. Simmer 5 minutes, then add wine. Bake at 350°. Alcohol bakes out of the wine, leaving only delicious flavor. Serves 4 to 6 people generously.

CHICKEN LIVERS STROGANOFF — Mrs. Eugene O. Johnson

2 c. onion (thinly sliced)
1/4 c. butter
1/2 to 1 lb. chicken livers (halved)
1 T. paprika
Dash of pepper
1/2 tsp. salt
1 carton sour cream
Hot cooked rice

Cook the onion in butter until tender, add the livers. Add paprika, salt and pepper. Slowly brown livers. Cover and cook over low heat for 10 minutes or until tender. Add sour cream and heat. Serve over rice.

ENGLISH CHICKEN DIVAN — Ella Johnson Oakleaf

8 chicken breasts (cooked)
1 pkg. chopped broccoli (cook)
1 c. mayonnaise
1/2 tsp. curry powder
2 cans cream of chicken soup
1 T. lemon juice
1 pkg. Pepperidge Farm Herb dressing mixed with 1 1/2 sticks butter

Continued on next page.

ENGLISH CHICKEN DIVAN (Continued).

Grease a 9x13x2 inch dish. Place half the chicken breasts (cut up) with half the cooked broccoli in the casserole. Mix the mayonnaise, soup, curry powder and lemon together.

Add half the sauteed dressing over the chicken and broccoli, then add a layer of half the liquid mixture. Add remaining chicken, then broccoli and the rest of the liquid mixture. Then top with the remaining dressing and bake at 350° for 40 minutes.

ESCALLOPED CHICKEN LOAF — Vera Johnson Sollenberger

1 (5 lb.) chicken
1 carrot
1 onion
2 c. bread (cut into small pieces)
2 c. rice (cooked)
2 handfuls noodles (uncooked)
1/2 tsp. salt
3 eggs (beaten)
3 c. broth
1/4 c. pimientos

Cook the chicken with the carrot and onion until done. Cut from the bones and cool over night in the broth. After removing from the refrigerator add the bread, rice, noodles, salt, eggs, broth and pimientos. Bake in a greased 8x12 inch pan at 325° for 2 hours. Serve pieces covered with mushroom sauce.

MUSHROOM SAUCE:

1 small can mushrooms
1/4 c. butter
1/2 c. flour
Salt to taste
1 pt. milk
1/4 c. cream

Drain the mushrooms and fry in butter. Add flour and salt. Stir. Then add the milk and bring to a boil. Add cream and serve.

MEXICAN CHICKEN AND RICE — Beverly Hanson Hosford

1 young chicken (cut up)
1/2 c. olive or salad oil
1 c. rice (uncooked)
1/2 tsp. onion seasoning
1/4 tsp. garlic seasoning
1 1/2 c. tomato puree
2 1/2 c. boiling water
Salt and pepper to taste
Dash of red pepper
1/2 c. green pepper (chopped — if desired)

Cook chicken in oil until golden brown. Remove from the pan. Add the uncooked rice and cook and stir until golden. Add seasonings, tomato, green pepper and chicken. Cover and cook over low heat for 30 to 45 minutes or until the chicken is tender.

Some people have a perfect genius for doing nothing — and doing it assiduously.

PETIT CHICKEN ROASTS MODÉRNE

(P) Irma (Mrs. Arnold) Wuertz

6 chicken breasts (boned - optional)
1/2 lb. margarine
Salt
Pepper
Marjoram
Tarragon
2 c. rice (cooked)
1 small onion (minced)
1/2 lb. mushrooms or 1 (8 oz.) can (drained)
1 c. blanched slivered almonds
3 T. pimiento (diced)
1/4 tsp. pepper

Rinse the meat, pat dry and season with salt, pepper and a sprinkling of herbs. Put aside.

Prepare the dressing as follows: Sauté almonds, onions, mushrooms lightly in half the margarine. Combine with rice, pimiento and seasonings to taste. Tear 6 (15 inch) strips of foil. Heap the dressing evenly divided, in the center of the 6 strips of foil.

Sauté the chicken in the remainder of the butter and place on top of the dressing. Fold foil closed and place on a shallow baking pan. Bake at 375° for about 45 minutes. May be served in the foil.

CHICKEN WINECEL

Eugene and Carolyn Johnson (Original)

6 chicken thighs
1 can celery soup
Salt, pepper and garlic salt
Curry powder
Celery salt
Onion (chopped)

Sprinkle both sides of the chicken thighs with salt, pepper, and garlic salt. Brown in skillet with butter. Put into baking dish and season with more salt, pepper and garlic salt. Add the can of celery soup, curry powder, celery salt and chopped onion. Bake at 375° for 45 minutes, uncovered. Ten minutes before done, pour 3/4 c. dry white wine over it. Serve over buttered rice. Serve with hot rolls and a salad of cottage cheese, green onion and chopped tomato mixed together.

Home is the place where you can take off your new shoes and put on your old manners.

ESCALLOPED CHICKEN

Ruth Carlson Nantz

3/4 c. butter or chicken fat
1/2 c. flour
1 T. salt
1 qt. chicken broth
1 qt. chicken pieces
Ritz cracker crumbs
4 eggs

Make a white sauce of butter, flour, salt and chicken broth. Add the 4 beaten eggs. Add the chicken pieces cut into small pieces. Put rolled Ritz cracker crumbs on the bottom of a baking dish. Carefully pour the mixture over the crumbs and scatter more crumbs over the top. Bake at 350° for about 45 minutes.

PHEASANT SUPREME

Lula (Mrs. Gilbert) Larson

Roll cut up pheasant in flour or crushed corn flakes. Salt and pepper it. Fry in any hot fat and butter just as you would fry a young chicken, until brown. Place in a casserole and cover with 1 can cream of mushroom soup. Bake at 325° for 1 1/2 hours or until tender.

TURKEY CHOP SUEY

Ruth Carlson Nantz

1/2 c. butter or margarine
2 c. turkey (cooked -- cut into pieces)
1 c. onion (sliced)
1 c. green pepper strips
2 c. celery (sliced)
1 1/2 c. boiling water
1 tsp. salt
2 T. cornstarch
1/4 c. cold water
1 T. molasses
2 T. soy sauce
1 (10 1/2 oz.) can water chestnuts (sliced)
1 (No. 2) can bean sprouts (drained)

Melt butter in a skillet. Add turkey, onion, green pepper, celery, boiling water and salt. Cover and simmer about 15 minutes. Blend cornstarch and cold water. Stir it into the meat mixture and add the remaining ingredients. Heat to boiling, then simmer until mixture is slightly thickened. Serve over hot fluffy rice. Serves 6.

SCRAMBLED EGGS CORTEZ

JoAnn Hansen Newman

8 eggs
1/2 c. milk
1 tsp. salt
1/4 tsp. pepper
2 T. butter

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SCRAMBLED EGGS CORTEZ (Continued).

Break the eggs into a bowl. Add milk and seasonings. Mix with fork, stirring thoroughly for a uniform color. Heat butter in omelet pan over medium heat. Pour egg mixture into a pan. As the mixture begins to set at the bottom and side, gently lift cooked portion with a spatula allowing the uncooked portion to flow to the bottom. Cook until eggs are thickened throughout, but still moist (3 to 5 minutes). Arrange eggs on a serving platter; spoon tomato sauce over the top.

TOMATO SAUCE:

1/4 c. green pepper (minced)
1/4 c. onion (minced)
2 tsp. butter or margarine
1 (15 oz.) can tomato sauce with tomato bits
2 tsp. sugar
1 tsp. Worcestershire sauce
Dash of cayenne red pepper

In a small saucepan cook and stir green pepper and onion in butter over low heat until the onion is tender. Stir in tomato sauce, sugar and seasonings. Simmer 10 minutes or until the sauce is thickened. Keep warm over low heat. Serves 4.

SCALLOPED EGGS AND BACON (P) Marion (Mrs. Carl A.A.) Larson

6 eggs (hard boiled - sliced)
2 T. onion (browned in 2 T. butter)
10 slices bacon (fried till crisp - drained - crumble)
1 1/2 c. potato chips (crushed)

CREAM SAUCE:

1 1/2 c. milk
2 T. flour

Cook and add 1 c. shredded Cheddar cheese. (Note: Campbell's cheese soup may be used with a little milk added instead of the above Cheddar cream sauce.)

Place a layer of half the egg slices in the bottom of a buttered casserole. Pour half the cream sauce over this, then layer all of the bacon and half the chips. Repeat, using the remainder of the ingredients. Bake at 350° for 20 to 30 minutes. This makes a good brunch dish. Do not overheat - no salt is necessary.

A woman is never illogical -- except, of course, for some logical reason!

YUMMY EGGS — Leona (Mrs. Wayne) Cunningham

4 eggs
1/2 tsp. salt
1 c. milk
1 T. butter

Beat together and cook in a double boiler for 20 minutes. A delicious company breakfast dish.

GROUND MEATS

BAR-B-Q — Esther (Mrs. Leonard) Jording

1 lb. hamburger
1/2 c. raw potato (grated)
1 tsp. salt
Pepper to taste
1 onion (chopped)
1/2 c. ketchup
2 T. Worcestershire Sauce
2 T. mustard powder
1 T. sugar
1/4 c. milk (may be ommitted if the meat is extra juicy)

Brown the hamburger, drain the fat. Add the remaining ingredients and simmer until done. Serve on buns.

MEAT BALLS — (•) Ruby (Mrs. Swen) Carlson

2 lbs. hamburger
1 c. rice
1 egg
1 small onion (cut up fine)
1 can cream of tomato soup
1 can water
2 tsp. salt
Pepper

Mix the ingredients together. Make into small balls the size of walnuts. Simmer for 1 1/2 hours.

BARBECUED MEATBALLS — Esther (Mrs. Elmer E.) Johnson

MEATBALLS:
1 lb. hamburger
1/2 c. quick oatmeal
1/2 c. milk
1/2 to 1/2 c. onion (chopped)
1 1/2 tsp. salt

SAUCE:
1 c. catsup
1/2 c. water
2 T. sugar
3 T. vinegar
2 T. Worcestershire Sauce

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BARBECUED MEATBALLS (Continued).

Mix the meatball ingredients and shape into balls. Brown in hot fat in a skillet. When brown place in a baking dish. Add the sauce to cover.

To prepare sauce, cook the ingredients for 20 minutes, then pour over the meatballs. Bake in a 325 to 350° oven for 1/2 hour.

FAVORITE MEATBALLS — Lena (Mrs. Earl) Hultquist

2 lbs. lean ground beef
1 can chicken rice soup
2 T. onion (grated)
1 c. dry bread crumbs
1 egg (beaten)
1 1/2 tsp. salt
1/4 tsp. pepper
2 c. cereal flakes (crushed)
2 cans mushroom soup
1 1/2 cans water

Combine the ground beef, rice soup, onion, bread crumbs, eggs, salt and pepper. Mix well and form into balls. Roll balls in cereal crumbs. Brown meat balls in 1/4 c. cooking oil in a skillet.

Arrange the browned meat balls in a 9x12 inch baking dish. Combine mushroom soup and water. Pour into skillet fryings. Boil 1 minute, pour over meat balls and bake at 350° for 1 hour.

ITALIAN CHEESEBURGERS — Sharon Wuertz

1 lb. ground beef
1 onion (chopped - small)
1 tsp. salt
1/2 tsp. basil leaves
1/4 tsp. oregano leaves
1/8 tsp. pepper
6 slices Mozzarella
6 sandwich rolls (buttered)

Mix all the ingredients, except the last 2. Shape into 6 patties and broil to the desired doneness. Top each patty with a slice of cheese. Broil just until the cheese begins to melt. Serve in rolls. Makes 6.

ITALIAN SPAGHETTI AND MEAT BALLS — Violet Olson Satriano

1 lb. hamburger
1 c. fine bread crumbs
1/2 c. Parmesan cheese (grated)
3 T. onions (chopped)
1 small can tomato puree
1 small can tomato sauce
1 can water
1 T. parsley (minced)
2 eggs
1 1/2 tsp. salt
1/8 tsp. pepper
4 T. meat drippings
6 T. parsley (minced)
6 T. green pepper (minced)
2 1/2 tsp. salt

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ITALIAN SPAGHETTI AND MEATBALLS (Continued).

Mix together and form into balls. Pan fry until brown. In a saucepan mix together 1 small can tomato pureee 1 small can tomato sauce, 1 can water, 4 T. drippings from the meat balls, 6 T. minced parsley, 6 T. minced green pepper and 2 1/2 tsp. salt. Let come to a boil, add meat balls and let simmer for 1 1/2 hours. Pour over the hot drained boiled spaghetti (1 lb. uncooked). Sprinkle with Parmesan cheese.

MEAT BALLS IN MOCK WINE SAUCE — Janet Engwall Jones

1 (12 oz.) jar chili sauce
The above jar of cold water
1 (10 oz.) jar grape jelly
1 1/2 lbs. ground beef
Salt and pepper to taste
1 tsp. onion (minced)
4 tsp. vegetable oil

Combine ingredients (chili sauce, cold water and grape jelly) and cook over medium heat. Combine remaining ingredients and form into balls. Brown in oil. Place the meat balls in the sauce and cook 1 hour in a covered pan. Large balls may be used for main dishes, small ones for hors d'oeuvres.

MEAT BALLS IN SOUR CREAM GRAVY — Sue Macy Dicke

6 lbs. ground beef
1 oz. salt
1 tsp. pepper
2 c. water
1/2 c. eggs
6 oz. crumbs
2 tsp. oregano
1/4 tsp. marjoram
1 lb. thin sliced onions
3 oz. shortening
4 1/2 c. beef gravy sauce
1 1/2 c. sour cream

Mix together the meat, water, crumbs, eggs and seasoning lightly, but thoroughly. Use a No. 30 scoop to portion out 1 1/2 oz. meat balls. Place on greased baking sheet and bake at 450° for 10 minutes until the meat balls are browned. Discard the grease. Place in a roasting pan.

Brown onions in fat, spread over meat balls. Make gravy and blend in sour cream. Pour mixture over the meat balls, allowing 1 1/2 qt. for every 25 servings. Cover and bake at 350° for 3/4 to 1 hour until the meat balls are done. Makes 25 servings.

Have you ever wondered if the fish goes home and fibs about the size of the bait it stole!

MEAT BALLS AND TOMATOES (*) Esther (Mrs. John) Fike

1 lb. hamburger
1/3 c. rice
1/8 c. onion (minced)
1 qt. whole tomatoes
Salt
Pepper

Mix the hamburger and rice together. Roll into balls the size of large walnuts. Put into a 2 qt. pan and add the rest of the ingredients. Potatoes may be added also. Cook for approximately 1 hour. Water may be added also. Makes 4 to 6 servings.

PORCUPINE MEAT BALLS Florence Johnson
Dorothy (Mrs. Arvid) Band

1 lb. hamburger
1/2 c. rice
Salt and pepper to taste
1 egg
1 onion
1/4 tsp. nutmeg (Opt.)

Mix the ingredients together and make into meat balls. Put into a baking dish. Pour 1 can tomato juice and 1 can water over the meat balls. Bake 1 to 1 1/2 hour at 325°.

POTATO BOLOGNA (Potatis Karv) Hildur (Mrs. Floyd) Nolan

3 lbs. ground beef
2 lbs. ground pork (lean)
1 large onion
5 lbs. ground raw potatoes
1 1/2 tsp. pepper
4 T. salt
1/2 tsp. allspice (optional)

Mix the beef, pork, potatoes and onion well. Add the spices and blend thoroughly. Soak casings in water until softened and rinse well.

Fill moderately full with meat mixture in desired lengths. Before cooking pierce skins with sharp fork. Cook 30 minutes, brown on both sides in the oven. Can be frozen either before or after cooking.

POTATIS KARV (Potato Bologna) (*) Mrs. Enoch Larson

2 c. lean ground pork
1 c. lean ground beef
2 c. raw ground potatoes
2 tsp. salt
1 tsp. pepper
1 small onion (chopped)

Mix all together. Soak casings in cold water for 2 hours. Stuff with the above mixture, pierce casings before boiling to prevent bursting while cooking. Cover sausage with water and cook 30 to 40 minutes.

Nothing makes people stoop so low as a keyhole.

RICE MEAT BALLS — Elvera (Mrs. Ole) Hansen

1 c. instant rice
1 lb. ground beef
1 egg (slightly beaten)
2 tsp. onion (grated)
2 tsp. salt
1/8 tsp. pepper
2 1/2 c. tomato juice
1/2 tsp. sugar

Combine rice with beef, egg, onion, salt, pepper and 1/2 c. tomato juice. Mix lightly and shape into 18 balls. Place in skillet. Add sugar to remaining tomato juice; pour over the meat balls and bring to a boil. Reduce heat and simmer, covered, basting occasionally. Yields 6 servings.

SEDER HAVEN GOULASH — Thelma (Mrs. ElReno) Sederlin

1 to 2 lbs. ground beef
1 medium onion
1 small pkg. wide noodles
1 can cream style corn
1 can red kidney beans
2 cans tomato soup or 1 qt. canned tomatoes
1 tsp. chili powder
Salt
Pepper

Place the beef and onion in skillet and brown. Cook the noodles and drain. Add all ingredients together and mix. This will make 3 medium casseroles and freezes well. Top with grated cheese. Bake at 350° for 35 to 40 minutes.

SLOPPY JOES — Arelia (Mrs. Harold) Nelson

1 1/2 lbs. hamburger
1/2 pkg. French's Sloppy Joe mix
1/2 c. plus 2 T. catsup
1/4 c. cornmeal

Brown the hamburger, then add the Sloppy Joe mix and the catsup. Mix well and stir in the cornmeal (which sort of absorbs the grease and thickens the mixture.)

SPAGHETTI AND JUMBO MEATBALLS (Electric skillet) — Sandra Falk Brown

1 lb. hamburger
1/4 c. onions (chopped)
1 tsp. salt
1/2 c. dried bread crumbs
3 eggs
1 can tomato sauce
1 can water

Mix together and form into meat balls. Heat skillet to 325° and put in 3 T. shortening. Brown meat balls on all sides. Mix 1 can tomato soup and 1 can water together. Pour over meat balls and cook at 225° for 25 to 30 minutes. Meanwhile, cook spaghetti. Serve meat balls and sauce over the spaghetti.

SWEDISH GRYN MAT (•) Avada (Mrs. Aaron) Carlson

1 lb. liverwurst
1 lb. hamburger
1/2 lb. lean pork (ground)
1 (1 lb.) pkg. barley
Bouillon cubes

Boil barley in salted water. Brown hamburger and pork. Add the liverwurst and barley. Season with salt, pepper, mustard, marjoram, thyme, etc. Add meat stock and some bouillon cubes to taste. Stir so it will not stick. Makes about 9 pts. and keeps well in the refrigerator.

SWEDISH MEAT BALLS (•) Mrs. Charlie Anderson

1 lb. ground beef
1/2 lb. sausage
1 c. bread crumbs
Salt
Pepper
Milk
2 eggs (beaten)
1/2 c. onion (diced)
1 T. sugar
Allspice

Mix all the ingredients. Saute the onions in a little butter, the sugar is important to the final result.

Add salt, pepper and allspice to taste, add only enough milk to make a moist mixture. Mold into small balls. Fry in butter until well done.

SWEDISH MEAT BALLS Arelia (Mrs. Harold) Nelson

1/2 c. fresh white bread crumbs
1/2 c. milk
1/4 lb. ground pork
3/4 lb. ground beef
1 egg (slightly beaten)
1 T. onion (chopped)
1 scant tsp. salt
1/8 tsp. pepper
1/8 tsp. allspice
2 T. butter or margarine
2 T. flour
1 beef bouillon cube dissolved in a little warm water on stove
3/4 c. water
1/2 c. light cream
1/2 c. milk
1 T. snipped fresh dill or 2 tsp. dried dill weed (optional)

Soak bread crumbs in milk about 5 minutes, then combine with the beaten egg, meats, onion, salt and spices. Toss gently with fork just to mix. Gently shape into small meatballs. Brown the balls in a large skillet in the butter. Let cook all the way through. Remove meatballs as they are cooked into a bowl. Remove the skillet from the heat. Add flour to drippings and stir until smooth. Add bouillon cube and water. Bring to a boil, stirring until thickened, adding milk and cream as it cooks, (about 3 minutes).

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SWEDISH MEAT BALLS (Continued).

Add the meat balls to the sauce, toss gently to coat well. Simmer, covered, about 5 minutes or until heated through.

To serve sprinkle with dill. The meat balls may be made the night before serving, refrigerated and reheated, gently, for serving. The flavor improves over night.

SWEDISH MEAT BALLS — Maurine Larson Smith

1 c. bread crumbs
2/3 c. milk
1/2 c. onions (browned in skillet)
2 T. butter
1 tsp. salt
1/2 lb. ground beef
1 lb. ground pork
3 eggs (slightly beaten)
1 meat bouillon cube (dissolved)

Mix all the above ingredients well. Form into small balls and brown. Remove meat balls to a casserole. Pour 2 small cans of mushroom soup and 1 can of water over the meat balls. Bake at 350° for 45 minutes.

BEEF LOAF — Joanne (Mrs. Eugene) Russell

1 c. bread crumbs (finely crushed)
1 c. milk
1 1/2 lbs. ground beef
2 eggs (beaten)
1/2 c. onion (finely chopped)
1 tsp. salt
1 tsp. monosodium glutamate (optional)
1/2 to 3/4 tsp. ground sage or poultry seasoning
Dash of pepper

Thoroughly soak bread crumbs in milk. Add the meat, eggs, onion and seasonings. Mix well. Shape into loaf in a shallow baking pan or lightly pack into an 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan. Bake at 350° for 1 hour to 1 1/2 hours. Garnish with green pepper and onion rings if desired. Makes 8 servings.

TWIN MEAT LOAVES — (•) Avada (Mrs. Aaron) Carlson

1 1/2 lbs. ground beef
1/2 lb. ground pork
1/4 c. onion (finely chopped)
2 T. celery (finely chopped)
2 tsp. salt
1/2 tsp. poultry seasoning
1/4 tsp. pepper
1/4 tsp. dry mustard
1 T. Worcestershire Sauce

Mix the above ingredients.

Continued on next page.

TWIN MEAT LOAVES (Continued).

4 slices soft bread (cubed) 2 eggs
1/2 c. milk

Blend together, then add. Shape mixture into 2 loaves and place in a baking pan. Pour catsup or chili sauce if preferred, over the top. Pour 1/2 c. water around the loaves and bake, uncovered, in a 350° oven for 1 hour.

KÅLDOLMAR (Stuffed cabbage rolls) Jessie (Mrs. Milford) Anderson

1/2 c. rice
1 c. boiling water
1/2 lb. beef (ground)
1/4 lb. pork (ground)
1/4 lb. veal (ground)
1 egg
1 1/2 tsp. salt
1/4 tsp. pepper
A hint of allspice (optional)
1/3 c. cream or milk
1 medium head cabbage
Boiling salted water
(1 lb. hamburger may be used in place of the beef, pork and veal)

Discard the outer wilted leaves of the cabbage. Cut out core of cabbage. Plunge into boiling salted water to cover and cook until leaves separate easily. Drain and rinse.

Scald the rice. Add rice to the cup of boiling water, simmer until water disappears, stirring to prevent sticking. Cool. Mix with meat, egg, cream and seasonings. Place 2 T. meat mixture in the center of each cabbage leaf; fold leaves up jelly roll fashion. Fasten with toothpicks or string.

Heat 2 T. butter and 1 T. brown sugar in a skillet and brown the cabbage rolls lightly on all sides. Place in a Dutch oven with a little boiling water. Add bouillon to cover (about 2 c.), cover and cook slowly 1 to 1 1/4 hours.

Prepare a sauce by mixing 1 1/2 T. flour and 1/2 c. light cream in pan drippings. Stir and simmer until thick. Season to taste and serve over the rolls.

Typically, the Swedish serve this with boiled new potatoes. Serves 4 to 6.

I've come to this conclusion: That it's possible for me
To respect a lot of people with whom I disagree!

PORK

BARBECUED RIBS

Helen (Mrs. Oliver) Johnson

Amount of desired spare ribs (4 to 5 lbs.)
1 small onion
1 tsp. salt
1 tsp. chili powder
1 tsp. celery seed
1/4 c. brown sugar
1/4 c. vinegar
1/4 c. Worcestershire Sauce
1 c. catsup
2 c. water

Sprinkle the ribs generously with the chopped onion (use more if desired). Put into a 450° oven, uncovered, for 45 minutes to brown. Mix the rest of the ingredients and bring to a boil. Pour this sauce over the ribs, reduce heat to 350° and bake 1 to 1 1/2 hours, covered. Baste often with sauce and turn once.

RIBS A LA ALICE

Barbara Johnson Nelson

6 lbs. spare ribs (country size)
Boiling salt water
1 onion (chopped)
1 tsp. rosemary
1 tsp. thyme
1 tsp. marjoram
1 tsp. oregano
1 c. dry red wine
1/3 c. catsup
1 T. soya sauce
1/4 tsp. powdered ginger
2 T. honey
1 tsp. garlic (minced)

Add the ribs, onion and herbs to the boiling water. Simmer for 50 minutes. Drain and place the meat in a shallow pan.

Blend wine, catsup, soya sauce, ginger, honey and garlic together for sauce and pour over the meat. Marinate at least 2 hours and bake in a moderate oven for 1/2 hour or on a grill, basting with the sauce.

HAM LOAF

Velda Anderson Linden

1 lb. hamburger
1/2 lb. ham (ground)
1/2 lb. pork (ground)
3/4 c. milk
1 egg
1/2 tsp. salt
1/2 c. bread or cracker crumbs
1/2 c. tomato soup

Mix all together. Shape into a loaf.

Continued on next page.

HAM LOAF (Continued).

SAUCE:
1/2 c. vinegar
1/4 c. water
3/4 c. brown sugar

Bring to a boil and boil slowly for 8 minutes. Baste the ham loaf with the sauce. Bake at 350° for 1 1/2 hours.

SWEDISH HAM BALLS — Victoria Mainquist Ryden

2 lbs. ground ham
3 lbs. mild pork sausage
4 c. bread crumbs
4 eggs (well beaten)
2 c. milk
Whole cloves

SAUCE:
2 c. brown sugar
2 tsp. dry mustard
1/2 tsp. nutmeg
1 c. vinegar
1 c. water or pineapple juice

Combine well the meat, crumbs, eggs and milk. Form into balls the size of small orange. Place in a large baking pan at least 1 inch apart. Garnish each with a whole clove.

Combine the sauce ingredients and pour over the ham balls. Bake at 325° for 1 hour. Baste frequently. Pineapple chunks may be added.

BAKED PORK CHOPS — Agnes Johnson Swenson

6 pork chops
1 can cream of mushroom soup
1 can cream of celery soup
1 pkg. dry onion soup mix (1 env.)
1 c. raw rice
2 c. milk

Brown the pork chops in hot fat on both sides, then put into a large pan. Combine the rest of the ingredients and pour over the browned chops. Cover with foil and bake 2 hours at 325°. Uncover and bake 25 minutes more.

BARBECUED PORK CHOPS — Ella Johnson Oakleaf

1 c. water
1/2 c. catsup
1/3 c. vinegar
1 bay leaf
1 tsp. celery seed
Dash of nutmeg
Salt and pepper

Brown 5 pork chops. Mix the above ingredients together and pour over the chops. Bake at 350° for 1 hour.

DELICIOUS PORK CHOPS — Eldred Segerhammar Schaefer

Chops (for your family)
1 onion slice
1 tomato slice
1 green pepper ring
1 T. rice (uncooked)
Seasoned flour
Water

Coat desired number of chops in seasoned flour. Brown in fat. Use large skillet and on each chop put an onion slice, a tomato slice, and a green pepper ring. Add 1 level T. of uncooked rice. Add water to cover the rice and let simmer until done.

PORK CHOPS IN SOUR CREAM — Carlene Carlson Hurtig

3/4 tsp. sage
1/2 tsp. salt
Dash of pepper
6 loin pork chops (1/2 inch)
2 T. fat
2 medium onions (sliced)
1 beef bouillon cube
1/4 c. boiling water
1/2 c. dairy sour cream
1 T. flour
2 T. snipped parsley

Combine sage, salt and pepper. Rub the chops with the mixture. Brown chops lightly in hot fat. Drain off the excess fat. Add onions to chops. Dissolve bouillon cube in boiling water and pour over the chops. Cover and simmer 30 minutes.

Remove chops from broth and combine the sour cream and flour. Slowly stir in broth. Return mixture to skillet and heat to boiling. Pour over chops and serve. Garnish with parsley. Chops can be put into a baking dish in the oven if a larger amount is desired.

SOUPS

CHILI — Mary Hanson Larson

2 lbs. hamburger
2 onions (chopped)
2 (No. 2) cans tomatoes
2 (No. 2) cans red kidney beans
2 cans tomato soup
4 T. chili powder
Salt and pepper to taste

While the first two ingredients brown, let the rest of the ingredients boil for 10 minutes. Add hamburger and onion. Simmer for 15 minutes or more. Add more meat and beans if desired. More chili powder may be added if desired.

Biscuits and sermons are improved by shortening.

FINNISH SUMMER SOUP

Helen Carlson Stalker

2 1/2 tsp. salt
1 c. raw carrots (sliced)
1 c. raw potatoes (diced)
1 lb. fresh peas (shelled)
1 c. raw cauliflowerettes
1/4 lb. fresh spinach (chopped)
2 T. flour
3 c. milk
1/4 tsp. pepper
Snipped parsley

About 35 minutes before serving:

In a large saucepan place 3 c. water and salt. Bring to a boil. Add carrots and potatoes, then simmer, covered for 10 minutes.

Add peas, cauliflowerettes and spinach. Simmer, covered, for 10 minutes. Blend flour with small amount of milk until smooth. Add to the vegetables with the remaining milk and pepper. Simmer 5 minutes more. Serve in soup bowls or tureen sprinkled with the snipped parsley. Makes 6 to 8 servings.

MINESTRONE HAMBURGER SOUP

Hildur (Mrs. Floyd) Nolan

1 lb. ground beef
1 c. onion (chopped)
1 c. raw carrots (sliced)
1 c. raw potatoes (cubed)
1 c. celery (diced)
1 c. cabbage (shredded)
2 1/2 c. tomatoes
1/4 c. raw rice
1 small bay leaf (optional)
1/4 tsp. thyme
5 tsp. salt
1/8 tsp. pepper
1 1/2 qt. water

Cook beef and onions together until brown. Drain off the fat. Add the rest of the ingredients, cover and bring to a boil. Simmer 1 hour. Add more water if necessary. Half the recipe may be used.

OXTAIL SOUP

Agnes (Mrs. Charles O.) Johnson

1 oxtail
6 or 8 beef cubes
A few whole allspice
1 c. celery (diced)
1 c. carrots (diced)
1 c. onion (chopped)
1 c. Minute Rice
1 can tomatoes
1 bay leaf
Salt

Cook the oxtail, beef cubes and allspice with water to cover. Simmer about 6 hours. May have to add more water. Add the vegetables, bay leaf and salt to taste. Cook until the vegetables are done.

REBEL SOUP

Irene (Mrs. Elmer F.) Johnson

1 qt. milk
1 soda cracker
1 c. tomatoes
1/4 tsp. soda

Heat 1 qt. milk to the boiling point. Add 1 cracker, rolled fine. To 1 c. of tomatoes add 1/4 tsp. soda, stir, and while foaming add it to the boiling milk. Put butter, salt and pepper in a soup dish and pour the soup on them.

STEAK SOUP

Janet Engwall Jones
Victoria Mainquist Ryden

1 lb. ground round (coarse grind)
1/2 c. margarine
1 c. flour
1/2 gal. water
Pepper to taste
No salt
1 (No. 303) can tomatoes
4 tsp. Shillings beef base
1 pkg. frozen mixed vegetables
1 medium onion (diced)
1 medium carrot (diced)
2 stalks celery (diced)

Melt the margarine. Add flour and 2 c. of the water. Cook until thick. Add all the ingredients except the meat. Brown meat in 2 tsp. margarine and add to soup. Simmer.

PLAZA III STEAK SOUP

Jetty (Mrs. Glenn) Johnson

This requires a large kettle or Dutch oven.

Melt 1 stick oleo and whip 1 c. flour in. Stir in 1/2 gal. water, 1 1/2 lbs. ground beef, 1 c. each of onions, celery and carrots (cubed and parboiled). Have the ground beef browned. Then add:

2 c. frozen mixed vegetables
1 can tomatoes
1 T. Accent
2 T. beef bouillon concentrate
1 T. black pepper

Bring to a boil, reduce to simmer and cook until each vegetable is done. May be frozen for later use.

STEAK SOUP

Mrs. Carl R. Segerhammer

1/2 c. butter or oleo
1/2 c. flour
1 1/2 lb. hamburger
1/2 c. onion
1 can tomatoes
1 tsp. Accent plus 1 T. Beef concentrate
Celery
Carrots (chopped)
1 c. mixed vegetables

Continued on next page.

STEAK SOUP (Continued).

Melt the butter and stir in flour. In another skillet brown the hamburger and add to above mixture. Add 1/2 c. onion, celery and carrots. Pan boil the mixed vegetables. Drain and add the tomatoes (put in a blender if desired). Add to the soup and simmer until done.

VEGETABLE SOUP — Bertha (Mrs. Reed) Macy

1 lb. hamburger
1 c. potatoes (diced)
1 c. carrots (sliced)
2 (No. 303) cans tomatoes
3 c. water
1/4 tsp. basil
1 bay leaf
1 c. onion (chopped)
1 c. cabbage (shredded)
1 c. celery (sliced)
1/4 c. raw rice
4 tsp. salt
1/4 tsp. thyme

Brown hamburger and onion. Drain fat, add remaining ingredients and cook until done.

VEGETABLE SOUP WITH MEAT BALLS — Elvie (Mrs. Arne) Johnson

1 c. celery (chopped)
1 large onion (chopped)
1 c. tomatoes (cooked)
2 medium carrots (sliced)
1 c. potatoes (diced)
3 c. water
1 tsp. salt
1/2 lb. hamburger
2 slices bread
1/4 c. milk
1/4 c. onion (finely chopped)
2 T. fat
1 egg
1/2 tsp. salt

Place all the soup ingredients in a kettle (those in the first column.) Bring to a boil and cook slowly for 30 minutes.

Soak the bread in the milk and add to the hamburger. Brown onion in the fat. Add onion, egg and salt to the meat mixture. Shape into 1 inch balls. Drop the balls into the soup, cover, and simmer 10 minutes. Serve in soup bowls with chopped parsley.

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Pies

PIES

SWISS APPLE PIE

(P) Ellen (Mrs. C.A.) Lofgren

1 egg (beaten)
3/4 c. sugar
1/2 c. flour
Pinch of salt
1 1/4 tsp. baking powder
1/2 tsp. vanilla
1/2 tsp. almond flavor
1 heaping c. apples (chopped)
1 c. walnuts (chopped -- if you like)

Mix all together. Bake in an 8 inch pie pan at 350° for 30 minutes. It forms it's own crust. Serve with Cool Whip topping.

CHERRY CREAM PIE

Joyce (Mrs. Gene) Hedstrom
(from Mary Kadel)

1 1/3 c. Eagle brand milk
1/2 c. lemon juice
1 tsp. vanilla
1/2 tsp. almond extract
1/2 c. whipping cream (whipped)
1 can cherry pie filling
Slivered almonds

Stir together, until thick, the first 4 ingredients. Fold in whipped cream. Place the mixture in baked pie shell that has been lined with slivered almonds. Spread pie filling over the top and refrigerate.

COCOA CHIFFON PIE

Mrs. Charles Lundblade

1/8 tsp. salt
1 3/4 c. milk
1/4 c. cocoa
1/2 c. sugar
2 egg yolks
2 egg whites
1/4 c. cold water
1 pkg. plain gelatin
1/2 c. cream

Mix together the salt, sugar, cocoa and milk. Heat in a double boiler until the sugar melts. Beat egg yolks. Mix with a little of the above mixture; stir and pour into mixture, cooking until thick. Remove from fire, add pkg. of plain gelatin dissolved in 1/4 c. cold water. Stir until well mixed. Let set until almost firm. Whip the cream and egg whites separately, fold into the cooled mixture. Pour into a 9 inch baked pie shell and let cool.

Though the human tongue weighs practically nothing, it is surprising how few can hold it.

CREME DE MENTHE PIE

Phyllis Harris Olson

16 cream cookies (rolled - such as Hydrox)
1/3 c. butter (melted)
24 large marshmallows
1/4 c. milk
1/4 c. creme de menthe
1 c. whipping cream
2 sq. semi-sweet chocolate

Roll out the Hydrox cookies and add them to the melted butter. Press into pie pan and let set. In a double boiler melt the marshmallows, add the milk and let cool.

To this mixture add the creme de menthe and whipped cream. Pour into shell; shave chocolate over and refrigerate 2 to 3 hours before serving.

DATE NUT PIE

Agnes (Mrs. Charles O.) Johnson
Verlene (Mrs. Harold) Veteto

1 c. dates (chopped)
1 c. nuts (chopped)
1 c. sugar
1 c. water
Cornstarch to thicken (about 1/4 c.)

Heat the dates, nuts, sugar and water in a saucepan on top of the stove. Add enough water to the cornstarch to thin. Add to the date mixture and cook until thick. Pour into prepared pie shell. Serve with whipped cream.

LAZY PIE

Diana (Walter) Kunce

1 stick butter or margarine
1 c. flour
1 c. sugar
Pinch of salt
3 tsp. baking powder
2/3 c. milk
1 can fruit with juice (1 lb. can) or 1 can pie filling

Melt the butter in an 8 or 9 inch square pan. In a bowl mix together flour, sugar, salt and baking powder. Add milk, stir to a smooth paste and spread out in the buttered pan. Spread the fruit evenly over the top of the mixture. Bake at 350° for 50 to 70 minutes or until the center is lightly browned.

LEMON CHIFFON PIE

Florence Johnson

3 eggs
1 c. sugar
2 T. water
Rind and juice of 1 lemon
1/4 tsp. salt

Continued on next page.

LEMON CHIFFON PIE (Continued).

Put 3 egg yolks in saucepan, beat until creamy. Add 2 T. water, salt and 1/2 c. sugar. Add juice and rind of lemon, cook until like a custard. Beat the whites and fold in remaining 1/2 c. sugar. Pour first mixture, while boiling hot, into the egg whites. Fold them in until mixed. Fill baked pie shell and place in a 350° oven until a golden brown.

FROZEN LEMON PIE — Blanche Larson Love

6 eggs (separated)
1/2 c. lemon juice
Rind of 2 lemons (grated)
1 c. sugar
Dash of salt
1 c. whipping cream
1 1/2 c. graham cracker crumbs

Beat the yolks until thick. Add juice and rind, salt and sugar. Stir until sugar is dissolved. Beat whites till stiff. Fold yolk mixture into the whites. Whip the cream and fold into mixture.

Spread crumbs over the bottom of 3 pans and fill with the lemon mixture. Freeze. Can store in the freezer several days. Take out shortly before serving.

LEMON MERINGUE PIE — (•) Nellie (Mrs. Carl D.) Larson

1 1/2 c. hot water
1 1/2 c. sugar
1/4 tsp. salt
4 T. cornstarch
1/2 c. cold water
3 egg yolks
1 1/2 T. butter
1/2 c. lemon juice

Bring hot water, sugar and salt to a boil. Mix cornstarch with cold water; add to boiling mixture stirring constantly. Add the beaten egg yolks and bring to a boil again. Remove from heat, add butter and lemon juice. Mix well and pour into baked pie shell.

Top with meringue made of 3 egg whites, 1/4 tsp. cream of tartar, 6 T. sugar and 1/2 tsp. lemon flavoring. Bake at 400° for 8 to 10 minutes.

GLAZED PEACH PIE — Violet Olson Satriano

5 c. peaches (sweetened — sliced)
1 T. milk
1/2 (8 oz.) pkg. cream cheese
1 pie shell (9 inch - baked)

Blend together milk and cream cheese. Spread evenly over bottom of baked pie shell. Arrange peach slices over cheese layer. Spoon almond glaze over peaches, coating generously. Chill for 2 hours.

Continued on next page.

GLAZED PEACH PIE (Continued).

ALMOND GLAZE:

1 c. fresh peaches (sliced) 1/2 c. water

Simmer 4 minutes, add 3 T. cornstarch and a dash of salt. Cook over low heat until the mixture begins to boil, stirring constantly. Simmer 10 to 12 minutes. Remove from fire and add 1/4 tsp. almond extract and 1 to 2 drops yellow food coloring.

PEACH STREUSEL PIE — Pat (Mrs. Vernon) Olson

1/2 c. brown sugar (packed)
1/2 c. all purpose flour (unsifted)
1/2 c. butter or margarine
2 lbs. ripe peaches
1 pie shell (9 inch - unbaked)
1/2 c. granulated sugar
1/4 tsp. nutmeg
1 egg
2 T. light cream
1 tsp. vanilla

In a bowl combine the brown sugar and flour . Mix well. With a pastry blender cut in the butter until mixture is like coarse crumbs. Preheat oven to 400°. Wash peaches, peel and quarter. Measure 4 c. peaches. Sprinkle 1/2 c. mixture over the bottom of the pie shell. Add peaches, sprinkle with granulated sugar and nutmeg. Beat together the egg, light cream and vanilla. Pour over peaches. Cover with remaining crumb mixture and bake 40 to 50 minutes.

PEANUT BUTTER PIE — Janette Watson

3/4 c. powdered sugar
1/2 c. peanut butter
2 c. milk
2 egg yolks
Pinch of salt
2 T. cornstarch
1 heaping tsp. flour
2 heaping T. sugar

Mix the peanut butter and powdered sugar until crumbly. Put into the bottom of a baked shell. Save a small amount of crumbs to sprinkle on top of meringue.

Make the pudding and add over crumbs in the shell. Top with meringue and sprinkle with crumbs.

Reputation is what men and women think of us —
character is what God and the angels know of us.

PECAN PIE — Dorothy Carlson Swearingen

1 c. sugar
1 c. corn syrup
3 eggs (well beaten)
1/4 tsp. salt
1 T. butter
1 c. pecans

Melt the butter. Cut pecan meats into small pieces. Mix with sugar, syrup, eggs and salt. Pour into pie pan lined with pie crust. Dot the top with pecan halves and bake at 350° for about 1 hour (or until set).

PECAN PIE — Evelyn Crowell

1 c. light brown sugar (packed)
1/2 c. granulated sugar
1 T. flour
2 eggs
2 T. milk
1 tsp. vanilla
1/2 c. oleo (melted)
1 c. pecans

Mix together the sugars and flour. Beat eggs and add milk, vanilla and oleo, mixing thoroughly. Add to sugar and flour mixture. Fold in the pecans. Pour into 8 inch unbaked pie crust to bake at 375° for 40 to 45 minutes.

EASY PECAN PIE — Lillian (Mrs. Max) Johnson

1 pastry shell (9 inch -- partially baked)
3 eggs (slightly beaten)
1 c. sugar
1/2 c. white Karo syrup
1/4 c. butter or oleo (melted)
1/2 c. pecans (or more -- I prefer chopped pecans)

Turn on the oven to 300°. Combine beaten eggs, sugar, syrup and butter. Add the pecans and pour into pie shell. Bake near the center of the oven for 40 minutes or until the filling seems a little firm. Cool 30 minutes. Filling becomes firm as it cools. Cut and serve.

PINEAPPLE PIE — Leota (Mrs. Raymond) Falk

Have prepared 2 graham cracker crusts.

1 can pink lemonade (frozen)
1 can Eagle Brand milk (which has been refrigerated for 24 hours)
1 large container Cool Whip
1 (No. 202) can crushed pineapple (well drained)

Whip the Eagle Brand milk, add the frozen lemonade and beat well. Now add the Cool Whip and last fold in the pineapple. Fill graham cracker crusts. This makes 2 pies. Keep in the refrigerator until time to serve.

PINEAPPLE CHIFFON PIE (*) Mrs. C. W. Johnson

1 c. sugar
1 c. crushed pineapple
1 c. water
2 T. flour
2 egg yolks
Salt
2 egg whites (beaten)
Whipped cream and nuts

Mix the sugar, pineapple and water. Mix enough water to egg yolks, flour and salt to make a paste. Add to the other ingredients and cook until thick. When slightly cool add the egg whites. Put into a 9 inch baked pie shell. Serve with whipped cream and chopped nuts.

PINK VELVET PIE Ellen (Mrs. Laben) Johnson

1 (6 oz.) can frozen pink lemonade
1 can Bordens sweetened condensed milk
1 (4 1/2 oz.) carton Cool Whip
A drop or so of red food coloring
12 graham crackers (1 1/2 c. crushed)
1/2 c. butter or oleo
1/3 c. sugar

Blend the lemonade, condensed milk, Cool Whip and food coloring until smooth. Place in a graham cracker crust and chill in the refrigerator.

Mix crushed graham crackers, oleo and sugar. Press this firmly into a 9 inch pie pan. Chill about 45 minutes.

CREAMY LOW CALORIE PUMPKIN PIE Hazel (Mrs. Marvin) Engwall

1 envelope D-Zerta vanilla or butterscotch pudding
1 c. whole milk
1 (1 lb.) can pumpkin (2 c.)
Dash of salt
1/2 tsp. mace
1/2 tsp. allspice
1 tsp. cinnamon
1 env. D-Zerta whipped topping

Prepare the pudding according to the package directions, using 1 c. milk. When thickened, add pumpkin and seasonings which have been heated in a double boiler. Whip 1 env. D-Zerta whipped topping and fold at least half of it into cooled pie mixture.

Pour into baked pie shell and spread the rest of the topping over the pie. Keep in a cool place or refrigerator. This makes a large pie.

So live that you would not mind selling your pet parrot to the town gossip.

PUMPKIN PIE — Mary Nell (Larson) DeBlois

1 1/2 c. pumpkin
1 c. sugar
2 eggs
1/2 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 tsp. ginger
2 T. flour
1 1/2 c. milk

Mix the ingredients in order given. Pour into unbaked 9 inch pie shell. Bake at 350° for 1 hour. Top with whipped cream when cool.

PUMPKIN PIE — Alois (Mrs. Robert) Donohoe

1 c. brown sugar (firmly packed)
1 T. flour
1 T. pumpkin pie spice
1/2 tsp. salt
1 (1 lb.) can pumpkin (2 c.)
1 1/2 c. Pet evaporated milk
1 egg (slightly beaten)
2 pie crust shells

Set the oven at 375° (high moderate). Mix the brown sugar, flour, spice and salt in a 3 qt. bowl. Add the pumpkin, the evaporated milk and egg. Stir until smooth. Pour into unbaked shells. Bake 40 to 45 minutes or until a knife inserted 2 inches from the edge comes out clean. Serve warm or cold. Serves 6. Note: You can use 1 1/4 tsp. cinnamon, 1/2 tsp. nutmeg, 1/2 tsp. ginger and 1/4 tsp. cloves in place of the pumpkin pie spice.

PUMPKIN PIE — Evannah Larson Thyng

1 c. pumpkin
1/2 c. white sugar
1/2 c. brown sugar
1 c. milk
3 eggs (beaten)
1/4 tsp. cinnamon
1/8 tsp. nutmeg
1/4 tsp. salt
1 tsp. vanilla

Beat the eggs, then add the rest of the ingredients. Pour into an unbaked crust and bake about 1 hour. The first 10 minutes bake at 400°, then at 300°. Serve with whipped cream.

PUMPKIN PIE — Alphild and Esther Larson

2 c. pumpkin
1 c. sugar
3 eggs (separated)
1 tsp. cinnamon
1 tsp. nutmeg
1/4 tsp. salt
1/2 c. evaporated milk

Continued on next page.

PUMPKIN PIE (Continued).

Mix the ingredients as listed, except the egg whites. Add the egg whites (beaten stiff) last. Pour into a 9 inch unbaked crust and bake 1 hour (for the first 15 minutes at 375°, then reduce the temperature to 350° for the remaining time or until firm.)

PUMPKIN CHIFFON TARTS — Gladys (Mrs. Lawrence) Olson

3 eggs (separated)
1 c. sugar
1 1/2 c. canned pumpkin
1/3 c. milk
3/4 tsp. cinnamon
3/4 tsp. nutmeg
1/2 tsp. ginger
1/2 tsp. salt
1 env. unflavored gelatin
1/4 c. cold water
9 tart shells (baked)

Beat the egg yolks, add 1/2 c. sugar, pumpkin, milk, spices and salt. Cook over hot water, stirring occasionally until slightly thickened. Soften the gelatin in cold water for 5 minutes, add to the hot pumpkin mixture. Stir until dissolved and chill until slightly thickened.

Beat the egg whites stiff; gradually add remaining 1/2 c. sugar, beating until firm. Fold into pumpkin mixture and pour into tart shells, chill until firm. Garnish with whipped cream. This may also be used for 1 pie.

DELICIOUS RASPBERRY PIE — Mrs. Harold J. Nelson

1 (3 oz.) pkg. raspberry Jello
1 1/4 c. hot water
1/4 c. sugar
1 T. lemon juice
1 (10 oz.) pkg. frozen raspberries
1 (3 oz.) pkg. cream cheese
1/3 c. powdered sugar
1 tsp. vanilla
1/4 tsp. salt
1 pkg. Dream Whip
1 pie shell (9 inch - bake and cool)

Dissolve Jello in hot water. Add sugar, lemon juice and frozen raspberries. Stir. Refrigerate until partially set.

Blend the cream cheese, powdered sugar, vanilla and salt. Fold the creamed mixture into prepared Dream Whip. Spread half the creamed mixture on the bottom of a pie shell. Top with half the raspberry mixture and repeat.

Refrigerate until set, several hours or over night.

Those who think it is permissible to tell "white lies" soon go color blind!

RHUBARB CUSTARD PIE

Gladys (Mrs. Lawrence) Olson
Agnes (Mrs. Elden) Larson

2 1/2 c. rhubarb (unpeeled - cut into 1 inch lengths)
1 1/2 c. sugar
2 T. flour
2 eggs (slightly beaten)
1 1/2 tsp. lemon juice
Pinch of salt
2 T. butter or margarine
Pastry for 1 pie crust (9 inch)
Use lattice crust for top of pie

Mix together the fruit, sugar, flour, eggs, lemon juice and salt. Turn into a pastry lined pan and dot with butter. Top with lattice crust. Bake at 400° for 20 minutes, then at 350° for 20 minutes.

RHUBARB PIE

Alma Dean Johnson Van Meter

3 c. rhubarb (diced)
1 1/2 c. sugar
6 T. cream
2 egg yolks
1 1/2 T. cornstarch
Pinch of salt
1 tsp. lemon juice

Cook the rhubarb until tender. Add the rest of the ingredients (mixed together), except the lemon juice. Bring to a boil to thicken. When done add the lemon juice and pour into a baked shell. Use the egg whites for the meringue.

RHUBARB PIE

Eula (Mrs. V.C.) Hurtig Sr.

2 T. butter or margarine
2 c. red rhubarb (diced)
1 c. sugar
1/4 c. cream
2 egg yolks (well beaten)
1/4 c. sugar
1/8 tsp. salt
2 T. cornstarch

Melt the butter in a saucepan. Add the rhubarb and 1 c. sugar. Cook slowly until the rhubarb is tender. Combine the last 5 ingredients, add to rhubarb and cook until thick. Cool and pour into baked shell.

Cover with meringue made of 2 egg whites (beaten stiff) with 4 T. sugar. Brown in 350° oven for 12 to 15 minutes.

Praise, like gold and diamonds, owes its value to its scarcity!

SOUR CREAM RAISIN PIE — Violet Johnson Buntjer

1 c. raisins (cooked)
1 c. sour cream
1/2 c. sugar
2 eggs
1 T. flour
1 tsp. vanilla
1/8 tsp. cinnamon

Mix flour, sugar and cream. Cook until thick in a double boiler. Beat the eggs. Pour mixture over them and return to a double boiler to cook 5 minutes longer. Add raisins, vanilla and cinnamon. Pour into baked pie shell and top with meringue.

RAISIN PIE — Lillian (Mrs. Ivan) Bergstrom

2 1/2 c. raisins
3 c. hot water
Combine and heat to boiling.
2/3 c. sugar
1/4 c. flour
1 1/2 T. lemon rind (grated)
2 T. lemon juice
Cook for 3 minutes.
1/4 tsp. cinnamon

Combine and add this to the raisin mixture. Cook until thickened and clear (about 5 minutes,) stirring constantly. Turn into a prepared pastry lined 9 inch pie pan. Place top crust over the filling, seal and flute.

Bake in a hot (425°) oven for 30 minutes.

RAISIN PIE — (*) Mary Sandine

1 c. raisins
1 c. cream
3/4 c. sugar
1 T. flour
2 egg yolks (beaten)

Stew the raisins until tender. Drain and add cream and sugar mixed with flour. Cook 5 minutes, add egg yolks. Cook until the mixture thickens. Pour into an 8 inch pie shell (baked). Cover with a meringue made of the egg whites. Bake in a moderate (350°) oven for 12 to 15 minutes.

SODA CRACKER PIE — Alphild M. Johnson

3 egg whites
1 c. sugar
12 soda crackers (rolled fine)
1/4 tsp. baking powder
1 tsp. vanilla
1/2 c. pecans (optional)

Beat egg whites stiff. Slowly add sugar, then add soda cracker crumbs, baking powder, vanilla and nuts. Pour into a buttered pie pan or a 9x9 inch pan, building up the edges slightly. Bake at 350° for 35 minutes. Cool.

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SODA CRACKER PIE (Continued).

Top with fruit (sliced strawberries, peaches, 1 1/2 c. lingonberries or any other fruit). Cover fruit with 1 c. cream (whipped and sweetened) or 1 pkg. Dream Whip. Let stand several hours before serving. Note: the lingonberries are cooked).

STRAWBERRY MINUTE PIE — Velva (Mrs. Edgar) Johnson

1 pt. frozen strawberries (sugared - sliced)
1 pkg. strawberry Jello
1 c. hot water
Whipping cream or substitute

Dissolve Jello in hot water. Add the unthawed berries and mix together. As the berries thaw, Jello will thicken. When partially set pour into cooled baked pie shell. Chill until completely set. Serve garnished with sweetened, whipped cream.

FRENCH PASTRY — (*) Mrs. Victor Florell

1 c. flour
1/2 c. butter
3 T. sugar

Cream as for a pie crust. Pat into an 8x8 inch baking dish and bake at 325° for 10 minutes only.

1 c. brown sugar
2 T. flour
1 c. nuts
3 egg yolks

Mix thoroughly. Spread over the crust and bake for 20 minutes at 325°.

Beat the 3 egg whites with 6 T. sugar and 1 tsp. vanilla. Spread this on the above mixture in the crust and bake for 30 minutes at 325°. When slightly cooled cut into small strips for serving.

GOLDEN PIE CRUST — Emma Bethel Bartlett

3 c. flour
1 c. lard
1 tsp. baking powder
1 egg plus water to make 3/4 c. liquid

Cut lard, flour, salt and baking powder together. Beat 1 egg into an 8 oz. cup, add cold water to make 3/4 c. Add the liquid to first mixture and form a ball. Refrigerate 1 hour or more. Roll thin and make 5 crusts in bottom of pie pans. Bake at 325° for 15 minutes or golden brown. Can be used for 2 double crust pies also.

One of the most fundamental rules of living is:
We only receive by giving.

PIE CRUST — Kathrine Walter

1 c. plus 1 T. flour (unsifted)
1/2 tsp. salt
1/3 c. salad oil
2 T. water

Mix the flour, salt and oil completely with a fork. Stir in water and roll between waxed paper.

NEVER FAIL PIE CRUST — Colleen (Mrs. Robert) Mainquist

3 c. flour
Cut the lard into the flour.
1 egg (beaten)
1 tsp. salt
1 c. lard
Add and mix with hands:
1 tsp. vinegar
5 T. cold water

This is enough dough for 2 large (2 crust) pies.

NEVER FAIL PIE CRUST — Freda (Mrs. Harold) Anderson

4 c. flour
1 3/4 c. shortening
1 T. sugar
2 tsp. salt
1 egg
1 T. vinegar
1/2 c. cold water

Mix the flour, shortening, sugar and salt. Work until it resembles cornmeal. Add the beaten egg mixed with the vinegar and cold water. Makes several pies. Keep unused dough in the refrigerator. Can also be frozen and used as needed.

NEVER FAIL PIE CRUST — Lillian Hultquist Moser

3 c. flour
1 1/4 c. shortening
1 tsp. salt
1/2 tsp. baking powder
1 large egg (beaten)
5 T. water
1 T. vinegar

Mix flour, shortening, salt and baking powder. Mix to a fine meal stage. Add the water, egg and vinegar. Mix and roll out for pie. This makes 2 (2 crust) pies and 1 single crust.

This crust freezes well or you can keep it in the refrigerator a week. If lard is used for the shortening use a little less. This crust can be handled and re-rolled and not get tough.

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Salads

FRUIT SALADS

BANANA APRICOT DELIGHT (Frozen Salad) Irene (Mrs. Elmer F.) Johnson

2 2/3 c. sugar
1 c. water
1 (12 oz.) pkg. frozen strawberries
1 c. crushed pineapple
4 bananas (sliced)
4 c. apricot nectar
1 egg
Juice of 1 orange
Juice of 1 lemon
1 c. whipped cream

Boil 2 c. sugar and water until syrupy. Add strawberries and cool. Add bananas, pineapple and apricot nectar. Freeze.

Combine 2/3 c. sugar, egg, orange and lemon juice. Cook until thick. Cool, then fold in whipped cream. Spread on top of the frozen mixture. Freeze. Yields 8 to 10 servings.

CRANBROSIA Shirley (Mrs. Darrell) Larson

2 c. cranberries (fresh or frozen - coarsely ground or chopped)
1 c. sugar
1 can mandarin orange segments (well drained)
1 (8 oz.) can pineapple chunks (well drained)
1 c. shredded coconut
1 large banana (cubed)
2 env. unflavored gelatin
1 c. sour cream
1 c. heavy or whipping cream

Combine the cranberries and sugar. Mix thoroughly to dissolve sugar. Drain well and reserve liquid from oranges and pineapple. Add orange segments, pineapple chunks, coconut and banana cubes to cranberries. Sprinkle gelatin over 3/4 c. combined juice to soften. Place over medium heat, stirring constantly to dissolve gelatin. Add to fruits. Fold in sour cream. Whip cream until stiff peaks form. Fold into fruit mixture. Turn into an 8x13 inch dish or a 2 qt. mold. Chill thoroughly until firm (overnight if possible). If desired, servings may be topped with additional sweet whipped or sour cream. Serve as a salad or dessert. Makes 16 servings.

The easiest way to live within your income is -- before taxes!

DREAM WHIP SALAD

Phyllis Olson Harris

1 (No. 303) can fruit cocktail
1 c. miniature marshmallows
1 env. dessert topping mix

Mix the fruit and marshmallows and let stand for at least 1 hour, or over night. Drain the mixture and whip topping mix according to directions. Fold together.

5 CUP SALAD

(*) Avada (Mrs. Aaron) Carlson
Marie Tornquist Skucius

1 c. small sized marshmallows
1 c. pineapple (drained - cubed)
1 c. mandarin oranges (drained)
1 c. shredded coconut
1 c. cultured sour cream

Mix all together and chill. Garnish with a few maraschino cherries just before serving or cherries may be added to the salad when first prepared. Chill thoroughly.

FROZEN FRUIT SALAD

Nina (Mrs. A.F.) Engwall

1/2 c. water
1 c. sugar

Bring to a boil. Stir in:

1 large pkg. frozen strawberries or 2 small pkgs.
1 can mandarin oranges (drained)
1 can pineapple chunks (drained)
3 bananas (sliced)

Stir all together. Add red food coloring to tint. Freeze in a 9x13 inch pan. Cover with foil. Keeps for weeks.

FROZEN FRUIT SALAD

Marceil Johnson Liljegren

6 bananas (ripe)
1 to 1 1/2 c. sugar (as desired)
1 can crushed pineapple
2 small cans apricot halves (cut up)
Juice from all the fruit
1 large can frozen orange juice
1 can water
2 T. lemon juice

Cut up the bananas in a large bowl. Cut up the apricots and add to bananas. Add all the other ingredients and mix well. Pour into muffin tins which have been lined with paper cupcake cups. Freeze. Makes 36 little salads.

This recipe can easily be increased to serve 100 people. Use gallon sized cheaper pie apricots. If fruits packed in heavy syrup are used, eliminate the sugar or add very little. This may also be used as a fruit compote for a brunch by adding mandarin oranges and drained maraschino cherries, unless you like the reddish color.

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FROZEN FRUIT SALAD (Continued).

As this mixture sits in the refrigerator it gets quite thick. When frozen and used for a Boy Scout banquet for 100 people it took approximately 15 to 20 minutes for the salad to be thawed sufficiently to be tastefully eaten.

FRUIT SALAD — Eula (Falk) Thompson

1 can fruit cocktail
1 small can mandarin oranges
1 small can pineapple tidbits

Drain. Using juice from fruit, add enough water to make 3 c. liquid. Mix the liquid with 1 pkg. vanilla pudding mix and 1 pkg. tapioca pudding mix.

Cook in a double boiler until it starts to thicken. Set aside to cool. When cool add the fruits and 3 large bananas. Refrigerate. This will keep several days.

FRUIT SALAD — Mrs. James A. Almquist

1 can apricot or peach pie filling
1 large can fruit cocktail
1 can mandarin oranges
1 can pineapple tidbits
Miniature marshmallows
Bananas
Fresh strawberries

Drain the canned fruit and add to the can of pie filling. Let stand until ready to use. At this time add miniature marshmallows (as many as you like) and the same with the fresh fruit. Serve.

This pie filling and mixed canned fruit keeps for a long time in the refrigerator until you serve it.

MILLIONAIRE SALAD — (*) Mrs. E. P. Olsson

1 large can Royal Ann white cherries
1 large can pineapple (diced)
30 marshmallows (cut up fine)
2 eggs
2 T. sugar
Juice of 1 or 2 lemons
1/2 pt. whipping cream

Beat eggs until thick. Gradually add sugar and lemon juice. Mix thoroughly and cook in a double boiler until thick and smooth. Stir constantly. Remove from fire, cool and fold in 1/2 pt. whipping cream. Pour dressing over fruit mixture and mix lightly. Let stand for 24 hours.

Perhaps the most fortunate thing about small boys is that they are washable!

SWEET AND SOUR SALAD — Edna Ericson

1 3/4 c. sugar
1 c. water
1/2 c. vinegar
2 pkgs. Knox gelatin
1 (No. 2) can pineapple chips
Equal amount sweet pickles
1 c. nuts (chopped)

Bring to a boil the sugar, water and vinegar. To this mixture add the gelatin dissolved in 1/2 c. water. After this has cooled slightly add the pineapple, pickles (cut to the size of the pineapple chips) and the nuts. Add green coloring to the syrup for a prettier salad.

TAPIOCA SALAD — Ella (Mrs. Olaf) Anderson

2 c. cold water
1/4 tsp. salt
4 T. Minute Tapioca
3/4 c. sugar

Bring to a boil, add 2 T. lemon juice and cool.

1 can fruit cocktail (drained)
1/2 pt. whipping cream (whipped)
1 can crushed pineapple (drained)
Nuts, cherries or mandarin oranges

After the first part has cooled, mix the other ingredients in and chill well to set the salad. Note: nuts, cherries, mandarin oranges are opt.

TAPIOCA SALAD — Erna (Mrs. Herb) Hedstrom

1 pkg. vanilla tapioca pudding
2 c. juice (from oranges and pineapple - add water to fill the cup if needed)
1 c. marshmallows
1 c. pineapple (drained)
1 c. mandarin oranges (drained)
Bananas (if desired)

Cook the tapioca pudding and juice until clear. Cool and add oranges, pineapple, marshmallows and bananas. Serves 6 to 10.

WHITE SALAD — (*) Blanche (Mrs. S. A.) Haggman

1 large can crushed pineapple (drained)
1 large can white cherries (pitted - drained)
3/4 lb. marshmallows (diced)
1/2 lb. nuts (chopped)
1/2 T. Knox gelatin (soaked in a little water)
Juice of 1 lemon
1 pt. cream (whipped and sweetened to taste)
1 c. milk
4 egg yolks (beaten)

Mix 4 beaten egg yolks with the milk. Scald in a double boiler. Add gelatin and cool. Add fruit, nuts, marshmallows, lemon juice and cream. Let stand 24 hours. Will serve 20.

24 HOUR SALAD — Mrs. Vera Johnson Sollenberger

1 large can pineapple cubes (drained)
1 lb. grapes (cut in half)
1/2 lb. marshmallows (cut in halves)
1 small jar maraschino cherries (cut into pieces)
3 egg yolks
1/2 c. cream
Juice of 1 lemon

Cook egg yolks, cream and lemon juice until thick. Combine the fruit and marshmallows. Mix both together and let stand in the refrigerator 24 hours, then add 1/2 pt. cream (whipped). Serves 12 people.

MOLDED FRUIT SALADS

APPLESAUCE SALAD — (P) Marion (Mrs. Carl A.A.) Larson

1 c. (or small can) applesauce
1 (10 oz.) bottle 7 Up
1 box lemon Jello

Heat the applesauce and 7 Up to boiling. Pour over the lemon Jello. Place in a mold and refrigerate. When it starts to set, add:

2 c. marshmallows
1 pkg. Dream Whip (prepared)

Place on top of the other ingredients and refrigerate. This can be made the day before.

APRICOT PINEAPPLE SALAD — Mabel (Mrs. Gust) Nelson

2 pkgs. orange Jello
1 1/2 c. hot water
1 c. apricot nectar
1/2 c. pineapple juice
1 can crushed pineapple
10 marshmallows (or 100 small marshmallows)
1/2 c. apricot nectar
1/2 c. pineapple juice
3 T. flour
1/2 c. sugar
1 egg (beaten)
2 T. butter

Pour the hot water over the Jello; add apricot nectar and 1/2 c. pineapple juice. Let stand until this starts to set. Add crushed pineapple and marshmallows and let it set.

Cook apricot nectar, pineapple juice, flour, sugar, beaten egg and butter for a topping until thick. Let stand until cool. Then add 1/2 c. whipped cream or 1 env. Dream Whip. Put over the top of the salad with Longhorn cheese sprinkled on top.

I have had more trouble with myself than with any other person I know!

SUPER APRICOT SALAD — Dorothy (Mrs. Lyle) Anderson

2 pkgs. orange Jello
1 (No. 2 1/2) can apricots (drained)
1 (No. 2 1/2) can crushed pineapple (drained)
2 c. boiling water
1/2 c. apricot juice
1/2 c. pineapple juice
1 c. miniature marshmallows

Dissolve the Jello in boiling water; add fruit juice. Let set, then add fruit and marshmallows.

TOPPING:
1/2 c. sugar
1 egg (beaten)
2 heaping T. flour
1/2 c. apricot juice
1/2 c. pineapple juice
2 T. butter
1 c. cream (whipped)

Mix the sugar, beaten egg, flour and fruit juice. Cook until very thick. Add butter and cool. Fold in whipped cream. Spread on the Jello and top with grated cheese.

CREAMY AVOCADO SALAD — Stella (Mrs. Gerald) Walter

1 (3 oz.) pkg. lime gelatin
1 can crushed pineapple
1/2 c. small curd cottage cheese
1 ripe avocado (mashed)
2 heaping T. mayonnaise

Prepare gelatin as the package directs. Chill until partly set. Drain and add pineapple, cottage cheese, mashed avocado and mayonnaise. Stir thoroughly and chill until set. Serves 4 to 6.

BLUEBERRY JELLO SALAD — Bertha Larson Frye

2 boxes red Jello (cherry)
1 (No. 303) can blueberries
1 (No. 2) can pineapple
2 pkgs. Dream Whip

Drain the juice from the blueberries and pineapple into a pint measure; add enough water to make one pint. Heat this juice and dissolve the Jello in it. Let cool, then add the fruit.

When it begins to congeal, add the Dream Whip which has been whipped, to the Jello-fruit mixture. Pour into a long dish or a 7x12 inch pan. Let set in the refrigerator until firm. Serves 14.

Many people want what they don't need and need what they don't want!

BLUEBERRY SALAD

Ellen (Mrs. Laben) Johnson
Gladys (Mrs. Lawrence) Olson

2 pkgs. black raspberry gelatin 2 c. boiling water
1 (No. 303) can crushed pineapple 1 pkg. Dream Whip
1 (No. 303) can blueberries Nutmeats (1/2 c. if desired)

Dissolve the gelatin in 2 c. boiling water. Drain the fruit, add 2 c. juice to gelatin. Remove 3/4 c. gelatin and let remainder set separately. Stir fruit and nutmeats into remaining gelatin and chill until set. Prepare Dream Whip as directed, blend into the 3/4 c. gelatin and spread on top of the salad. Chill. Serves 12.

BLUEBERRY SALAD

Mrs. Herbert Sollenberger

3 (3 oz.) pkgs. black raspberry Jello
2 c. boiling water

Dissolve Jello in boiling water.

Drain 1 can blueberries and 1 large can crushed pineapple. Add enough water to the juice to make 3 1/2 c. of liquid. Pour this liquid into the Jello mixture. Remove 1 c. and let it set. Add fruit to Jello and let it set.

Whip 2 pkgs. Dream Whip according to the pkg. diredtions. Whip to a frothy substance the 1 c. Jello. Fold in the Dream Whip and spread this on the set fruit Jello. Pour into a 9x13 inch pan.

CABBAGE SALAD

Madeline Anderson Miller

1 pkg. lemon Jello
1 c. cabbage (chopped fine)
1 c. small marshmallows
1 c. crushed pineapple
1/4 c. maraschino cherries (cut fine)
1 c. mayonnaise
1/2 c. cream (whipped)
1 c. nutmeats (optional)

Prepare the Jello according to the directions. Drain the pineapple and use as liquid for Jello. Let Jello partially set. Mix mayonnaise with whipped cream. Add mixture with the other ingredients to the Jello.

Love is a hammer that will break the hardest heart!

CRANBERRY SALAD

Eunice Sandine Hoslam

1 pkg. raspberry Jello
1 c. boiling water
Apple
Banana
1/2 can jellied cranberry sauce
1 can crushed pineapple (drained)
1/4 c. nutmeats

Dissolve the Jello in boiling water. Soften cranberry sauce on the stove in 1/2 c. hot water. Stir the cranberry sauce into the Jello. Then add 1 apple (peeled and chopped), 1 banana (diced), the crushed pineapple and nutmeats.

CRANBERRY SALAD

Madeline (Mrs. Elmer) Isaacson

2 pkgs. cherry Jello
2 c. hot water
1 can whole cranberries
1 carton cultured sour cream

Dissolve Jello in hot water, add the cranberries. Cool until it starts to congeal, add sour cream and stir. If desired, add almonds or pecans. Let set in the refrigerator until solid.

CRANBERRY HOLIDAY SALAD

Bonnie Nelson Hobson

1 pkg. strawberry Jello
1 c. hot water
1 (9 oz.) can crushed pineapple
2 T. lemon juice
Dash of salt
1 c. celery (diced)
1 c. jellied cranberry sauce
1/4 to 1/2 c. walnuts

Dissolve Jello in hot water. Add the pineapple juice (drained from can of pineapple), lemon juice and salt. Chill until partially set. Fold in pineapple, celery, cranberry sauce and nuts. Serves 8.

CRANBERRY RASPBERRY STAR SALAD

Nina (Mrs. A.F.) Engwall

1 (3 oz.) pkg. raspberry flavored gelatin
1 (3 oz.) pkg. lemon flavored gelatin
1 1/2 c. boiling water
1 (7 oz.) bottle lemon lime carbonated beverage
1 (10 oz.) pkg. frozen raspberries
1 (16 oz.) can jellied cranberry raspberry sauce (2 c.)

Dissolve raspberry and lemon gelatins in boiling water. Stir in frozen raspberries, breaking up large pieces. Break up cranberry raspberry sauce with a fork. Stir into gelatin mixture and chill until partially set. Carefully pour in lemon lime beverage, stirring gently. Turn into a 6 c. mold and chill 5 to 6 hours or over night. Unmold onto crisp greens.

HOLIDAY WREATH SALAD

Lenore Sandine Shepherd

1 c. ground raw cranberries
1 c. sugar
1 pkg. lemon Jello
1 c. hot water
1 c. pineapple syrup
1 c. crushed pineapple (drained)
1 c. celery (chopped)
1/2 c. nuts (chopped)

Combine the cranberries and sugar. Dissolve Jello in hot water, add the pineapple syrup and chill until partially set. Add cranberries, pineapple, celery and nuts. Pour into a ring mold and chill until firm. Unmold onto crisp lettuce with salad dressing or whipped cream.

CRANBERRY RIBBON SALAD

Nina Garman Mainquist

1 small pkg. lime Jello
1 small pkg. cherry Jello
1 (1 lb.) can cranberry sauce
1 small can crushed pineapple
1 carton sour cream
3/4 c. walnuts (chopped)

Prepare Jello according to the directions on the box. Add crushed pineapple to lime Jello and put into pan. Chill until set. Spread sour cream on top and chill.

Add cranberry sauce and chopped nuts to the cherry Jello and chill to thicken. Spread the cranberry Jello mixture on top of the sour cream. Refrigerate for several hours. Serves 10 to 12.

FROSTED LEMON SALAD

Leona (Mrs. Wayne) Cunningham

2 pkgs. lemon Jello
2 c. boiling water
2 c. ginger-ale, 7 Up or Quickie
1 (20 oz.) can crushed pineapple
1 c. small marshmallows
2 large bananas (sliced)

Dissolve the gelatin and add the ginger-ale. Let set. Drain the crushed pineapple. Fold the pineapple, marshmallows and bananas into the gelatin mixture.

TOPPING:

1/2 c. sugar
2 T. flour
1 c. pineapple juice (drained from crushed pineapple)
1 egg (slightly beaten)
2 T. butter
1 c. heavy cream (may use Cool Whip)
1/4 c. cheese (shredded)

Combine in a saucepan the egg, butter, sugar, flour and pineapple juice. Bring mixture to a boil and cook until thickened. Cool.

Fold in the whipped cream and spread this topping over the gelatin mixture. Sprinkle the shredded cheese on top.

GOLDEN SUNSHINE SALAD

Shirley Johnson Dahl

BOTTOM LAYER:
1 (3 oz.) pkg. lemon gelatin
1 (3 oz.) pkg. orange gelatin
2 c. boiling water
2 c. 7 Up
2 c. crushed pineapple (drained)
2 large bananas (sliced)

TOPPING:
1/2 c. sugar
2 T. flour
1 c. pineapple juice (add water to make cup)
1 egg (beaten)
1 c. whipping cream or frozen whipped cream
Cheese (grated)

Dissolve the gelatins in hot water. Add 7 Up-when partly set add the pineapple and bananas. When completely set spread on the topping.

Blend sugar and flour. Add juice and egg. Cook until thickened. Cool and when cool add the whipped cream. Spread over gelatin and top with the cheese. Use a 9x13 inch pan.

HEAVENLY GOLD SALAD

Jackie (Mrs. Reggie) Reed

1 pkg. orange gelatin
1 small can crushed pineapple
1 can apricot nectar
2 bananas (diced)
1/2 c. nuts (chopped)
8 marshmallows (diced)

Heat 1/2 can apricot nectar. Use it to dissolve the Jello. Add remaining nectar, crushed pineapple, bananas, marshmallows and nuts. Chill until firm for a delicious salad.

LIME-CHOCOLATE SALAD

Bonnie Nelson Hobson

2 pkgs. lime Jello
2 c. hot water
Juice and rind of 2 lemons
1 c. cold water
1/2 c. sugar
1/2 pkg. Hydrox chocolate cookies
1 c. canned milk (chilled)
3 drops green food coloring

Dissolve the Jello in hot water, add juice and rind of 2 lemons. Or you may substitute 1/3 c. Realemon. Add cold water and sugar. Stir until dissolved and set to chill.

Crush the cookies and set aside. Whip milk, add food coloring and Jello which has partly set. Put half the cookie crumbs on the bottom of a 9x13 inch dish. Add the Jello mixture and top with the remaining crumbs.

There are a lot of people who never forget a kind deed — if they did it.

MARSHMALLOW SALAD (•) Anna (Mrs. Emanuel) Tornquist

1 small pkg. lemon Jello
2 c. boiling water
2 bananas (sliced)
1 small can crushed pineapple (drained)
8 large marshmallows (diced)
Pineapple juice
1 T. flour
1 egg yolk
1 pkg. Dream Whip

Dissolve Jello in water and cool. Add the drained pineapple, sliced banana and marshmallows. Chill until firm.

To prepare topping heat the juice of the pineapple, flour dissolved in a little water and the beaten egg yolk. Cook until thick, then cool. Beat into the Dream Whip made as directed on the pkg. Spread over the salad.

NEW MANHATTAN SALAD Jane (Mrs. Rudolf) Stener

1 pkg. lemon Jello
1 pt. boiling water
1 T. vinegar
1/2 tsp. salt
1 c. tart apples (diced)
1 c. celery (diced)
1/2 c. walnut meats (chopped)

Dissolve Jello in boiling water, add the vinegar and salt. Pour a thin layer into a mold. Chill until firm. Combine the apples, nuts and celery. Place in mold, add the remaining Jello to the mold and chill until firm. Unmold onto crisp lettuce and serve with mayonnaise.

ORANGE SALAD Bertha (Mrs. J.R.) Johnson

1 (No. 2 1/2) can apricots (reserve 1 c. juice - put remainder through blender or sieve)
1 box lemon Jello
1 box orange Jello

Mix the 1 c. juice with the lemon and orange Jello. Bring to a boil. Add the apricot pulp and 1 (6 oz.) can frozen orange juice, 1 T. lemon juice and 1 tsp. salt. Put into a mold or 9x12 inch glass dish to set.

ORANGE SALAD Madeline (Mrs. Elmer) Isaacson

2 boxes orange Jello
1 c. boiling water
1 can mandarin oranges (drained)
1 pt. sherbet
1 pt. Dream whip or whipped cream

Mix all the ingredients together. Let set in the refrigerator until firm.

ORANGE JELLO SALAD — Melvina Olson Beale

1 large pkg. orange Jello
1 small can crushed pineapple
1 small can mandarin oranges
1 pkg. Dream Whip
1 c. miniature marshmallows

Prepare the Jello and let set slightly. When it begins to thicken, add the drained pineapple and oranges. Add whipped Dream Whip and marshmallows. Refrigerate 2 or 3 hours before serving.

ORANGE JELLO SALAD — Lorena (Mrs. Orvin) Marquardt

1 pkg. orange Jello
1 c. boiling water
1 small can crushed pineapple
1 c. ice milk
2 carrots (grated)
1/2 c. nuts (chopped)

Dissolve the Jello in water, add ice milk to Jello mixture while hot. Then add the other ingredients and chill.

PINEAPPLE BANANA SALAD — Ethel (Mrs. Lloyd) Falk

Add 4 c. boiling water to 2 pkgs. lemon Jello. While still hot add 16 large marshmallows. Stir until completely dissolved. Cool, then add 1 large can crushed pineapple (drained and reserve juice). Add 4 bananas (diced) and let set until solid in a long pan.

TOPPING:
1/2 c. sugar
2 T. flour
2 eggs (slightly beaten)
1 c. pineapple juice
2 T. butter

Cook and stir until thick. Cool, then fold in 1 pkg. Dream Whip (whipped). Spread on top of the salad. Sprinkle chopped nuts or grated cheese on the top. Return to the refrigerator.

PINEAPPLE CHEESE SALAD — Ruth (Mrs. Hans) Anderson

2 pkgs. lemon flavored gelatin
2 c. boiling water
2 c. cold water
6 bananas (peeled - sliced)
2 c. miniature marshmallows
1/2 c. sugar
3 T. cornstarch
2 (8 1/2 oz.) cans crushed pineapple (do not drain)
1 c. heavy cream or substitute
1 c. Longhorn or Cheddar cheese (shredded)

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PINEAPPLE CHEESE SALAD (Continued).

Dissolve the gelatin in boiling water; add cold water and chill until syrupy. Stir in the sliced bananas and marshmallows. Pour into a 9x13x2 inch pan and chill until set.

Mix the sugar and cornstarch; add to the undrained pineapple. Cook over medium heat, stirring constantly until thickened. Cool. Whip heavy cream and fold into cooled pineapple mixture along with half the shredded cheese. Spread the mixture on the congealed lemon gelatin. Sprinkle the remainder of the shredded cheese over the top. Chill over night and cut into squares. Serves 12 to 15.

QUICK COMPANY SALAD — Eunice Ohslund Vance

1 can grapefruit sections
1 pkg. strawberry Jello
1 pkg. frozen strawberries

Drain the grapefruit, heat 1 c. of the juice to dissolve the Jello. Add the thawed strawberries and the drained grapefruit sections. Set in the refrigerator over night. Serves 6.

RASPBERRY SALAD — Florence Johnson

1 (3 oz.) pkg. raspberry Jello
1 (10 oz.) pkg. frozen red raspberries
1 c. cultured sour cream
1 c. hot water
1 c. applesauce
1 c. miniature marshmallows

Dissolve Jello in hot water. Add the applesauce and the raspberries. Chill until firm in a 6 1/2 x 10 inch pan. Combine 1 c. cultured sour cream and 1 c. miniature marshmallows. Cover the top of the Jello with this topping and let set for several hours or over night.

Strawberry flavored Jello and frozen strawberries can be used in place of the raspberry.

REFRESHING MIST MOLD — Leota (Mrs. Raymond) Falk

1 (3 oz.) pkg. lime Jello
1 3/4 c. boiling water
1 pt. lime sherbet
1 c. Cool Whip
1 (3 oz.) pkg. strawberry Jello
1 c. cold water

Dissolve lime Jello in 3/4 c. boiling water. Add sherbet and stir until dissolved and thickened. Fold in Cool Whip and chill until firm. Dissolve strawberry Jello in remaining cup of boiling water. Add cold water and chill until slightly thickened. Pour over lime Jello, chill and serve.

7 UP SALAD — Genevieve (Mrs. D.C.) Johnson

2 pkgs. lime Jello
2 c. boiling water
2 c. cold 7 Up
2 bananas (sliced)
1 c. pineapple (drained)
1 c. nuts (optional)

Dissolve Jello in boiling water, add the 7 Up and chill until slightly thickened. Add the fruit and nuts. Place in a shallow dish and set.

Cook:

1 c. pineapple juice
1/2 c. sugar
2 T. cornstarch
1 egg (beaten)

When cool add 1 c. whipped topping and spread on top of the set Jello. Garnish with grated cheese.

SUNSHINE SALAD — Esther (Mrs. Fred) Jackson

2 pkgs. lemon Jello
4 c. boiling water
4 large bananas (cubed)
1 small can pineapple
16 large marshmallows

Make the Jello according to the directions on the pkg. Put above ingredients into a pan and let stand until firm.

TOPPING:

1 c. pineapple juice (if not enough juice add water to make 1 c.)
1/2 c. sugar
2 T. flour
1 egg (beaten)
2 T. butter
1 c. whipped cream

For the topping add all ingredients but the cream and cook until thick. Cool and add whipped cream and spread on top of the Jello. Grated cheese on the top (optional).

VEGETABLE SALADS

BEAN SALAD — Ann E. Segerhammar

1 c. red kidney beans (drained)
1/2 c. sweet pickles (chopped)
1/4 c. onion (chopped)
3 eggs (hard boiled - chopped)
1/2 c. salad dressing
A little cream
1 T. sugar

Mix and season with salt and pepper. Make dressing by thinning 1/2 c. salad dressing of your choice with a little cream and add 1 T. sugar.

4 BEAN SALAD

Sandra Falk Brown

1 can red kidney beans
1 can cut wax beans
1 can cut green beans
1 can French or lima beans
1/2 c. onion rings
1/2 c. green pepper (optional)
1/2 c. salad oil
1/2 c. vinegar
3/4 c. sugar
1 tsp. salt
1 tsp. pepper

Drain all the beans and wash the red beans until clear. Mix all the ingredients, but beans and onion rings. Mix well. Pour over the beans.

Make the night before and put into the refrigerator. Stir often. This will keep a week or more in the refrigerator. The lima beans may be omitted.

BEAN SPROUT SALAD

Karen (Mrs. Mike) Johnson

1 c. fresh bean sprouts (drained) or 1 can bean sprouts
1 c. cut green beans
1 or 2 cans kidney beans
1/2 c. green pepper (chopped) or celery (chopped)

DRESSING:
3/4 c. sugar
2/3 c. vinegar
1/3 c. salad oil
1 tsp. salt and 1 tsp. pepper (added last)

Combine dressing ingredients and pour over the vegetables. Add seasonings and toss. Chill over night. Toss before serving. Drain. Serves 6.

CALICO SALAD

Nina (Mrs. A.F.) Engwall

2 lbs. mixed frozen vegetables
1 can pimiento (chopped)
1 medium onion (chopped)
1 c. celery (diced)
1 c. vinegar
1/2 c. salad oil
1 c. sugar

Cook the vegetables according to directions and drain. Mix with remaining ingredients and let stand over night. Keeps well in the refrigerator.

CABBAGE SALAD

Donna L. Hansen
Esther (Mrs. Leonard) Jording

1 medium head cabbage (shredded)
1/2 c. sugar
1/2 c. vinegar
1 tsp. salt
1 small onion (grated - optional)
1 tsp. celery seed
1 tsp. prepared mustard
1/8 tsp. pepper
1/2 c. salad oil

Continued on next page.

CABBAGE SALAD (Continued).

Add the sugar to the cabbage and onion. Set aside. Prepare the remaining ingredients and boil for 3 minutes. Add the hot mixture to the cabbage mixture and let set over night.

GERMAN COLE SLAW — Jackie (Mrs. Reggie) Reed; Esther (Mrs. Elmer E.) Johnson

1 head cabbage
2 onions
7/8 c. sugar
1 tsp. dry mustard
1 tsp. celery seed
2 tsp. sugar
1 T. salt
3/4 c. salad oil
3/4 c. vinegar

Shred the cabbage. Slice the onions. Put in alternate layers. Sprinkle sugar on the top. In a pan bring the other ingredients to a boil. Pour over the cabbage and let stand for 4 hours. This will keep up to one week chilled.

LEMON CABBAGE SLAW — Eunice Ohslund Vance

3 c. cabbage (chopped medium fine) 1/2 to 3/4 c. sugar
Rind (grated) and juice of
1 large lemon

Add the lemon rind and juice to the cabbage, then sprinkle with the desired amount of sugar. Mix gently. Delicious with fried fish.

MACARONI SALAD — Catherine Hanson Tebow

1 c. macaroni
3 eggs (hard boiled)
5 stuffed olives
1 small cucumber
1 medium tomato
Mayonnaise

Cook 1 c. macaroni in 2 c. boiling water for 20 minutes with salt. Drain and cool. Add the remaining ingredients and the mayonnaise. Keep cool.

MOUTHWATERING COLE SLAW — Carlene Carlson Hurtig

1 1/2 lbs. cabbage (shredded)
1/3 c. vinegar
1 tsp. salt
2/3 c. sugar
1 c. whipping cream (not whipped)

Shred cabbage 1 hour before serving and refrigerate. Mix the remaining ingredients in the order given and pour over the cabbage. The dressing should be added at least 45 minutes before serving.

MAKE AHEAD LETTUCE SALAD — Nina (Mrs. A. F.) Engwall

6 c. torn lettuce
1 c. Swiss cheese (diced)
1 onion (sliced)
1 can peas (drained)
6 slices bacon

Mix the first 4 ingredients. Layer 1/3 in a bowl and spread on 2 T. Miracle Whip, salt and pepper. Sprinkle with a little sugar.

Repeat 2 more times. Cover with plastic wrap. Chill over night. Fry 6 slices bacon crisp. Crumble and add to the salad. Toss and serve.

PORK AND BEAN SALAD — (*) Mrs. Lewis Elmborg

1 can pork and beans
1 onion (chopped fine)
1 T. mayonnaise
3 eggs (hard boiled
Pickles (chopped)

Mix the ingredients together and serve on lettuce.

OLD FASHIONED POTATO SALAD — Elaine Larson Mills

4 c. potatoes (diced - cooked)
1 1/2 c. celery (sliced)
1/4 c. radishes
1/2 c. scallions (cut up)
2 T. parsley (snipped)
1 c. mayonnaise
1 T. vinegar
2 tsp. prepared mustard
1/2 tsp. celery seeds
1 1/2 to 2 tsp. salt
1/8 tsp. pepper

Combine all the ingredients and refrigerate. Serve on lettuce. Garnish with tomato or hard cooked eggs, sliced olives, pickles or carrots.

PUTSCH'S SPINACH SALAD — Terry (Mrs. Larry) Olson

4 c. raw spinach (chopped or finely cut)
1/2 c. celery (chopped fine)
1/4 c. onion (chopped fine)
3/4 c. Old English cheese (finely cubed)
3 eggs (hard boiled - grated fine)
1/2 tsp. salt

DRESSING:
1/2 tsp. Tabasco
1 1/2 tsp. vinegar
1 to 1 1/2 c. mayonnaise

Continued on next page.

PUTSCH'S SPINACH SALAD (Continued).

Wash the fresh spinach and drain until dry. Mix the salt with the chopped spinach, celery, onion, cheese and egg mixture.

The dressing may be mixed with salad or served on the side.

SAUERKRAUT SALAD — Marie Tornquist Skucius

1 can sauerkraut (cut fine)
1 c. sugar
1 green pepper
1 small onion (cut fine)

Let stand over night in the refrigerator. Will keep for 2 weeks.

SAUERKRAUT SALAD — Eleanor (Mrs. Everett) Hanson

2 c. sauerkraut (1 lb. can)
1/2 c. sugar
1/2 c. celery (thinly sliced)
1/2 c. green pepper (thin strips)
1/2 c. carrot (shredded)
1/4 c. onion (chopped)

Cut the sauerkraut strands into shorter pieces with scissors. Stir in the sugar and let stand 1/2 hour.

Add the remaining ingredients. Cover the bowl tightly and chill in the refrigerator at least 12 hours before serving. Makes 8 servings of about 1/2 c. each. You can keep it a week in the refrigerator. Very good with poultry or pork.

STRING BEAN SALAD — Eleanor (Mrs. Everett) Hanson

1 can small cut green beans
1 c. celery (diced)
1 green pepper
Onion (diced)
Pimiento
Olive
Sweet pickle

Mix together and pour the dressing over.

DRESSING:
3/4 c. sugar
1/4 c. vinegar

Let stand. This will keep a long time.

DANISH TOMATO SALAD — Mrs. Robert Talbot

3/4 c. salad oil
1/4 c. vinegar
3 T. Blue cheese (crumbled)
1 clove garlic (minced)
1/2 tsp. sugar
1/2 tsp. salt
1/4 tsp. pepper

Blend the ingredients in an electric blender. Pour over 6 sliced tomatoes in a shallow dish. Sprinkle with 1 T. parsley and let stand 30 minutes.

CHEESE - CHICKEN - FISH SALADS

APPLE 7 Up SALAD — Mrs. Florence Lundblade

2 boxes lemon Jello
2 c. hot water
2 c. applesauce (drained)
1 c. sugar
1 c. 7 Up
1 c. cottage cheese

Mix hot water with Jello. Add the other ingredients. Chill in glass pan (9x15 inch). Makes 12 servings.

ARCTIC FREEZE — (P) Mrs. Harvey Prinz

2 (3 oz.) or 1 (8 oz.) pkgs. cream cheese
2 T. mayonnaise
2 T. sugar
1 small can crushed pineapple (optional)
1 c. miniature marshmallows (optional)
1/2 c. nuts (chopped)
1 can whole cranberry sauce
1/2 pt. heavy cream (whipped)

Blend the cream cheese, mayonnaise, sugar and pineapple. Fold in the remaining ingredients. Pour into a greased loaf pan; freeze over night. May be sliced and served on lettuce. Yields 10 servings.

Note: Remove salad from the freezer about 15 minutes before slicing.

BLUEBERRY SALAD — Velva (Mrs. Edgar) Johnson

1 pkg. raspberry Jello
1 (3 oz.) pkg. cream cheese
1 c. hot water
1 can blueberries (drained)
1 small can crushed pineapple (drained)
1/3 c. pineapple juice
2/3 c. blueberry juice
1 pkg. Dream Whip (whipped)
1/2 c. walnuts (chopped)

Dissolve Jello in hot water. Add cream cheese and stir until well dissolved. Add fruit juices and cool until partially set. Add fruit and nuts. Stir in the whipped cream and chill.

CHERRY SALAD SUPREME — Gertrude (Mrs. Elmer E.) Dicke

1 (3 oz.) pkg. raspberry Jello
1 (21 oz.) can cherry pie filling
1 (3 oz.) pkg. cream cheese
1/3 c. mayonnaise or salad dressing
1 (8 3/4 oz.) can crushed pineapple (1 c.)
1 (3 oz.) pkg. lemon Jello

Continued on next page.

CHERRY SALAD SUPREME (Continued).

Dissolve raspberry Jello in 1 c. boiling water. Stir in the pie filling. Turn into a 9x9x2 inch baking dish and chill until partially set.

Dissolve lemon Jello in 1 c. boiling water. Beat together the cream cheese and mayonnaise. Gradually add the lemon gelatin. Stir in undrained pineapple. Whip 1/2 c. whipping cream and fold in lemon mixture with 1 c. tiny marshmallows. Spread atop the cherry layer. Top with 2 T. chopped nuts and chill until set. Makes 12 servings.

COTTAGE CHEESE SALAD — June Hanson Nyquist

1 pkg. lime Jello
1 c. hot water
1 tsp. sugar

Mix and cool 15 minutes, then add:

1 c. small cottage cheese
2 handsful small marshmallows
1/2 c. salad dressing
1 small can condensed milk
1 apple (chopped)
1/2 c. nuts
1/2 c. crushed pineapple

Mix and let set.

CHRISTMAS SALAD — Blanche Larson Love

Use a 9x13 inch pan.

FIRST LAYER:

1 pkg. red Jello
1 (No. 1 or 2 1/2) can fruit cocktail (drained)

Pour into a pan and chill until set.

SECOND LAYER:

1 pkg. lemon Jello
1 large pkg. cream cheese
1 c. mayonnaise

Chill Jello until syrup. Beat until fluffy and add the cream cheese and mayonnaise. Beat until mixed. Pour over chilled and set red Jello. Chill again.

THIRD LAYER:

1 pkg. lime Jello
1 c. crushed pineapple (drained)

Cool Jello, add the pineapple and pour on top of the lemon Jello mixture. Sprinkle with nuts if desired and chill.

Note: Make up Jello for each layer as directed on the Jello package.

CREAM CHEESE SALAD — (P) Marion (Mrs. Carl A.A.) Larson

1 (3 oz.) pkg. Philadelphia cream cheese
2 to 4 T. milk or cream
1 (No. 303) can fruit cocktail (drained)
1 c. miniature marshmallows
1/2 c. pecans (optional)
Bananas and oranges may be added

Mix the milk and cream cheese. Beat until creamy. Add the rest of the ingredients and let stand over night.

CREAM CHEESE PINEAPPLE SALAD — Doris (Mrs. Lyle) Bergstrom

1 (8 oz.) pkg. cream cheese
1 large can crushed pineapple with the juice
1 (10 1/2 oz.) pkg. small marshmallows

Beat the softened cream cheese. Add pineapple and beat again. Fold in the complete bag of marshmallows and let chill.

CUCUMBER SALAD — Lenita Bergstrom McClintock

1 pkg. lime Jello
1 c. cottage cheese
1 c. cucumbers (diced)
1/2 c. onion (chopped)
1/3 c. salad dressing

Drain the cottage cheese well. Prepare the Jello with 2 c. hot water and let this start to set. Stir in the cottage cheese, cucumber and onion. Fold in salad dressing and let it finish setting. Pour into an 8x8 inch pan or a bowl can also be used.

CUCUMBER SALAD — Madeline (Mrs. Elmer) Isaacson

3/4 c. water
1 pkg. lime Jello
1 small carton cottage cheese
3/4 c. mayonnaise
3 T. onion (grated)
1 small cucumber (1/2 peeled - 1/2 unpeeled -- ground)
1/2 c. slivered almonds

Mix Jello and water. Add the rest of the ingredients and let set until firm.

GARDEN GLORY SALAD — Marla (Mrs. Floyd) Nelson

2 pkgs. lemon Jello
2 stems celery (diced)
2 sweet pickles (diced)
2 c. hot water
1/2 green pepper (diced)
2 carrots (grated)
1 tsp. onion (grated)
1 carton cottage cheese (small curd)
1 c. salad dressing

Dissolve Jello in hot water; add the rest of the ingredients and set.

LEMON SALAD — Ella (Mrs. Olaf) Anderson

1 box lemon Jello
1 1/2 c. hot water
1/2 c. mayonnaise or Salad dressing
1 c. crushed pineapple (drained)
1 c. celery (diced)
1 small carton cottage cheese
Salt to taste

Pour hot water over the Jello and cool. Put the rest of the mixture in.

LUNCHEON SALAD — Aline Housholder

1 (3 oz.) pkg. cream cheese
1 small pimiento (chopped)
1 (No. 2 1/2) can crushed pineapple (drain - save the juice)
1 pkg. lemon Jello
1 c. celery (finely cut)
1/2 c. pecans (chopped)
Pinch of salt
1/2 pt. cream (whipped) or 1 pkg. Dream Whip (whipped)

Blend the cheese and pimiento. Add enough water to the drained juice to make 1 c. and heat. Dissolve the Jello in the hot juice. Cool to syrup stage. Add cream cheese, pimiento, pineapple, celery and nuts. When almost set, add the whipped cream and let set firmly.

"PEARADISE" GOLDEN RING SALAD — Bertha (Mrs. Reed) Macy

1 lb. cottage cheese
1 (No. 2 1/2) can Bartlett pears
1 (11 oz.) can mandarin oranges
2 pkgs. lemon gelatin
2 c. hot pear and orange syrup
1/4 c. lemon juice
1 (7 oz.) bottle ginger-ale
6 maraschino cherries
1/2 c. cream (whipped)
1/3 c. toasted slivered almonds
Salad greens

Dissolve the gelatin in hot syrup and cool. Add lemon juice and ginger-ale. Place 6 pear halves in an oiled ring mold. Arrange 2 orange segments and a cherry between each pear half. Cover with 1 inch of gelatin and chill until set. Combine the rest of the gelatin with whipped cream, almonds, remaining oranges and diced pears. Fill the mold and chill until firm. Unmold onto salad greens. Fill center with cottage cheese; garnish with toasted almonds.

One lie must be thatched with another or it will soon rain through!

PINEAPPLE CHEESE SALAD — Thelma Larson

1 pkg. orange Jello
2 c. hot water
1 small can pineapple (drained)
1/2 c. mayonnaise
1 c. Longhorn cheese (coarsely grated)
1 1/2 c. small marshmallows

When the Jello is partially set add the other ingredients.

RHUBARB SALAD — Mrs. Quentin R. Engwall

2 boxes strawberry Jello
1 pkg. frozen strawberries
1 pt. rhubarb sauce (sweetened)
1 c. boiling water
1 (6 oz.) can crushed pineapple
1 pt. dessert topping
1 (3 oz.) pkg. cream cheese (blend)
1/2 c. crushed nuts

Dissolve the Jello in the boiling water, add strawberries, rhubarb and pineapple, including all juices. Congeal.

Prepare topping and blend in cream cheese. Spread over the Jello. Top with nuts and let stand 3 hours before serving. (Strawberries could be omitted.)

SEVEN-UP LIME JELLO — Hannah B. Hansen

2 c. hot applesauce
1 small pkg. lime Jello
2 c. miniature marshmallows
3 oz. Philadelphia cream cheese
1 c. 7 Up
1 env. Dream Whip

Stir the applesauce, Jello, marshmallows and cream cheese until dissolved and blended. Then add 1 c. 7 Up. After it is partially set, add 1 env. Dream Whip (prepared with 1/2 c. milk and beating.) Use a 9x13 inch pan.

STIR AND DUMP SALAD — Mildred Ohslund Rising

2 c. cottage cheese or 1 small carton
1 pkg. lime Jello
1 medium can crushed pineapple (drained)
1 small carton Cool Whip

Mix all together and stir. Do not dilute the Jello. You may substitute orange Jello and 1 c. mandarin oranges for the pineapple.

The man who spends his life building walls rather than bridges has no right to complain if he is lonely.

THREE LAYER SALAD (*) Avada (Mrs. Aaron) Carlson

1 c. cherries (sweetened - drained)
1 pkg. cherry Jello
1 1/2 c. hot water
1/2 c. cherry juice

Dissolve the cherry Jello in hot water. Add the cherry juice and chill until slightly thickened. Stir in the cherries. Pour into oiled Pyrex (9 1/2 x 13 x 2 inch dish) and chill until set.

1 pkg. lemon Jello
1 c. hot water
1 c. cottage cheese
1/2 c. pecans (chopped)

Dissolve lemon Jello in hot water. Chill until thickened. Stir in cottage cheese and pecans. Pour over cherry mixture and chill until set.

3/4 c. crushed pineapple (drained)
1 pkg. lime Jello
1 1/2 c. hot water
1/2 c. pineapple juice

Dissolve lime Jello in hot water. Add the pineapple juice. Chill until partially set. Stir in pineapple and pour over cottage cheese and lime mixture. Chill until set. Cut into squares and serve on crisp lettuce.

UNDER THE SEA SALAD Ruth (Mrs. Hans) Anderson

2 c. boiling water
1 box orange Jello
1 (3 oz.) pkg. cream cheese
1/2 lb. marshmallows
1 pkg. Dream Whip
1/2 c. mayonnaise
1 c. crushed pineapple
1 c. boiling water
1 box lime Jello (or your choice)
1 c. cold water

Stir into boiling water, orange Jello, cream cheese and marshmallows until dissolved. A blender may be used. Allow to cool, but not set.

Whip the Dream Whip. Fold Dream Whip, mayonnaise and crushed pineapple into the above mixture and let set.

When set pour over this the lime Jello which has been dissolved in the boiling water and mixed with the cold water.

CHICKEN SALAD Ella (Mrs. Olaf) Anderson

1 2/3 c. pineapple (drained)
1/3 c. pineapple juice
1/2 c. chicken (diced)
1 env. plain gelatin
1 can cream of chicken soup
1/4 c. Miracle Whip

Continued on next page.

CHICKEN SALAD (Continued).

Soften the gelatin in juice; heat soup, add the gelatin. Stir until dissolved. Add the pineapple, chicken and Miracle Whip. Pour into mold and chill.

CHICKEN SALAD — Bertha (Mrs. Reed) Macy

1/2 tsp. salt
2 c. hot water
1/4 c. green pepper (chopped)
1/2 c. mayonnaise
1/2 to 2 c. chicken (cooked - chopped)
2 pkgs. lemon Jello
2 c. celery (chopped)
1 T. onion (chopped)
1/2 c. cultured sour cream

Combine the salt, Jello and hot water. Stir to dissolve and chill until partially set. Add the remaining ingredients and place in a mold or 9x12 inch pan. Chill until set. Serve on lettuce - serves 12.

BAKED CHICKEN SALAD — Ethel (Mrs. Clarence) Freeman

2 to 3 c. chicken (cooked)
1 can cream of chicken soup
1 c. celery (chopped)
1 tsp. lemon juice
1 tsp. onion juice (optional)
3/4 c. mayonnaise
3 eggs (hard boiled - chopped)
1 1/2 to 2 c. potato chips (crushed)

Cut the chicken into bite sized pieces. Mix ingredients together, reserving some of the crushed potato chips for sprinkling on the top. Bake at 350° for 45 minutes. Can reduce heat to 325° after the start of baking. Serves 8. Bake in a 1 1/2 or 1 3/4 qt. casserole.

HOT CHICKEN SALAD — Bertha (Mrs. J.R.) Johnson
Lorena (Mrs. Orvin) Marquardt

2 c. chicken (cooked - diced)
1/2 to 1 1/2 c. celery (diced)
1/4 c. almond slivers
2 tsp. onions (chopped)
1 T. lemon juice
1/8 tsp. pepper
2/3 c. mayonnaise
1 c. Cheddar cheese (grated)
1 c. potato chips (crushed)

Precook the celery. Mix the first 6 ingredients, then add the mayonnaise. Top with cheese and then add the potato chips. Bake at 375° for 25 minutes.

It is never too late to give up our prejudices!

SHRIMP-MACARONI SALAD

Mrs. Inez Elmborg Jackson

1 pkg. salad-roni
3 sweet pickles
2 cans shrimp
1 c. mayonnaise
2 eggs (hard boiled)
1/2 c. carrots (cook - dice)
1/2 bottle stuffed olives (sliced)

Cook the macaroni, wash in cold water and drain. Add the chopped eggs, sweet pickles and carrots. Add 1 c. mayonnaise and serve on lettuce leaf. Garnish with sliced olives.

TACO SALAD

Nina (Mrs. A.F.) Engwall

1 lb. ground beef
1/4 c. onion (finely chopped)
1/2 tsp. salt
1 1/2 to 2 tsp. chili powder
1 (8 oz.) can tomato sauce
1 head lettuce
1/3 c. cheese (grated)
2 tomatoes (peel and cut into wedges)
1 avocado
1 1/2 c. corn chips or tortilla chips

Put the meat and onion into frying pan over medium heat. Stir until meat is crumbly and has lost its pinkness and the onion is tender (about 7 minutes). Stir in salt, chili powder and tomato sauce. Keep hot. Shred the lettuce. Top with meat mixture and sprinkle with cheese. Toss in the other ingredients. Chopped olives can be added.

TOMATO ASPIC

Lucille (Mrs. Leon) Johnson
Pat (Mrs. Vernon) Olson

2 c. tomato juice
1 pkg. lemon Jello
2 T. vinegar
Dash of salt
1/2 c. celery (diced)
1/2 c. stuffed olives
1 can shrimp for salad
1 c. cucumber (diced -- optional)

Heat the tomato juice. Dissolve 1 pkg. lemon Jello in hot juice. Add 2 T. vinegar and salt. Let stand until partially cool. Add 1/2 c. diced celery, olives and salad shrimp. Cucumbers may be added if desired.

When everything goes dead wrong -- look and see if you are not facing in the wrong direction!

TUNA SALAD

Lorena (Mrs. Orvin) Marquardt

Dissolve 1 pkg. unflavored gelatin in 1 c. hot water. Add the following:

1/2 c. cold water
2 T. vinegar
1/2 c. mayonnaise
1/4 tsp. salt
Dash of pepper

Beat until blended. Pour into a freezing tray and chill in the freezer for 15 to 20 minutes. Remove from the freezer, whip in a bowl until fluffy, then fold in:

1 c. celery (diced)
1/4 c. pimiento (diced)
1 T. onion (chopped)
1 c. tuna (drained)

Put into a mold or 7x11 inch pan and chill until firm.

TUNA BUNWICHES

Irma (Mrs. Arnold) Wuertz

1/4 c. butter or oleo (melted)
1/2 tsp. onion salt
8 sandwich rolls (split)
1 can tuna (drained - flaked)
3 eggs (hard cooked - chopped)
1 c. Cheddar cheese (shredded)
1/4 c. green pepper (chopped)
1/4 c. celery (chopped)
1/4 c. pimiento stuffed olives (chopped)
1 pimiento (diced)
2 T. onion (minced)
1 T. sweet pickle relish
1 T. lemon juice
1/2 c. dairy sour cream

Mix the butter and onion salt. Brush on the rolls. Put on baking sheet and toast under broiler until lightly browned. In a bowl toss together the remaining ingredients except the sour cream. Gently fold in sour cream. Divide the mixture on the bottom halves of rolls. Close rolls and wrap each in foil. Heat in a slow (325°) oven for 25 to 30 minutes. Sandwiches can be prepared ahead, wrapped and refrigerated if desired.

VEGETABLE TUNA TOSS

Thelma Larson

1 (6 1/2 oz.) can tuna (flaked)
1 c. peas (cooked - drained)
1 c. celery (coarsely diced)
3 eggs (hard cooked - sliced)
1/2 c. ripe olives (quartered)
1 c. macaroni (cook - drain)
1/2 c. salad dressing
3 T. lemon juice
Salt and pepper
Dash of thyme (optional)

Place all the ingredients in a bowl and blend gently. A good summer time make ahead meal to fix in the morning and place in ice box until serving time.

Silence is one of the greatest arts of conversation!

SALAD DRESSINGS

CABBAGE SLAW DRESSING

(P) Marion (Mrs. Carl A.A.) Larson

1 c. sugar
1/2 c. vinegar
1/4 c. water

Boil and cool. Pour into a jar. This will keep quite a while in the refrigerator. Celery seed can be added to the shredded cabbage along with syrup, also salt to taste.

CHEESE SALAD DRESSING

Dorothy Carlson Swearingen

2 eggs
3/4 tsp. dry mustard
3/4 tsp. salt
3 T. vinegar
5 cloves garlic (pressed)
1/3 c. sugar or sweetening to taste
1 1/2 c. salad oil
1/2 lb. Longhorn cheese

Break the eggs into a blender. Add the mustard, salt, vinegar, garlic and sugar. Add 1/2 c. of the oil. Cover and turn the blender onlow speed. Immediately uncover and pour in the remaining oil in a steady stream. Add cheese, a bit at a time. Blend thoroughly. Pour into container and store in the refrigerator. Will need to thin with milk if it becomes too thick.

BLUE CHEESE DRESSING

Mary Lou (Mrs. John) Anderson

2 T. vinegar
1/8 tsp. salt
3 drops Tabasco sauce
1/3 c. mayonnaise
1/2 c. crumbled blue cheese
1/3 c. cottage cheese

Combine all the ingredients but the blue cheese in a blender. Blend until smooth. Add the blue cheese, crumbled coarsely, and mix with a spoon.

FRENCH DRESSING

Marie Tornquist Skucius

1/2 c. vinegar
1/2 c. sugar
Salt to taste
1/2 c. salad oil
1/2 c. catsup

Mix well. This keeps for a long time in the refrigerator.

People usually can do more than they think they can -
But they usually do less than they think they do!

"HUBBELL HOUSE" FRENCH DRESSING

Nina (Mrs. A.F.) Engwall

1 can tomato soup
2/3 c. salad oil or vegetable oil
2/3 c. brown sugar
1/3 c. catsup
1 tsp. lemon juice
1 tsp. salt
1 tsp. paprika
1 small onion (grated)
1/2 c. Miracle Whip

Mix all the ingredients together with egg beater. Store in a jar in the refrigerator. Keeps very well.

TOMATO FRENCH DRESSING

Mary Lou (Mrs. John) Anderson

1 T. sugar
1 tsp. salt
1 tsp. dry mustard
1 tsp. paprika
1 (10 1/2 or 11 oz.) can condensed tomato soup
1 c. vinegar
1 T. Worcestershire Sauce
1 c. salad oil
1 clove garlic
1 small onion
1/2 c. relish (optional)

Blend all the ingredients but relish in a blender until smooth. Add relish and stir with a spoon.

SALAD DRESSING

Irene (Mrs. Elmer) Johnson

1 can tomato soup
3/4 c. vinegar
3/4 c. sugar
2 T. onion (finely chopped)
1 tsp. salt
1 1/4 c. salad oil

Mix all together in a big jar. Shake well before using. Store in the refrigerator. This will keep a long time.

GARLIC CROUTONS FOR TOSSED SALAD

Nina (Mrs. A.F.) Engwall

Cut 4 or 5 slices of bread into cubes. (3 c.) Melt 3 T. oleo and stir in 1/2 tsp. garlic salt. Add the cubes and stir to coat. Place in a 225° oven for 2 hours until dry and crisp. Refrigerate in a tightly covered container until needed.

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HAPPINESS CAKE

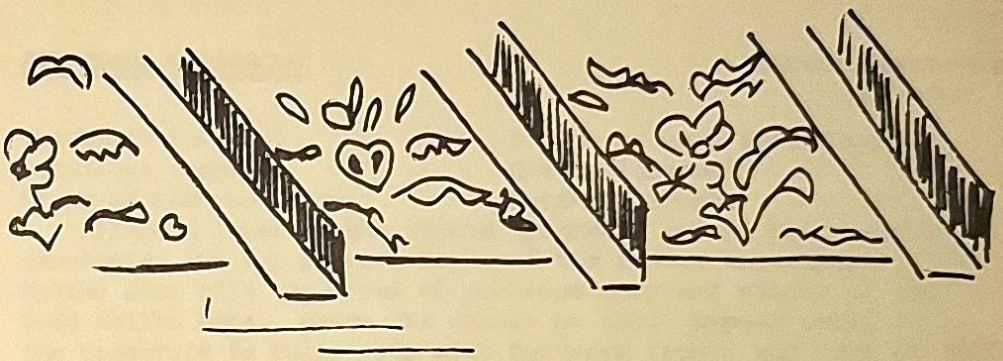
Submitted by Mrs. Elmer E. Johnson

1 c. good thoughts
1 c. kind deeds
1 c. consideration for others
2 c. sacrifice
2 c. well beaten faults
3 c. forgiveness

Mix thoroughly. Add tears of joy, sorrow and sympathy. Flavor with love and kindly service. Fold in 4 c. prayer and faith. Blend well. Fold into daily life. Bake well with the warmth of human kindness and serve with a smile, anytime. It will satisfy the hunger of starved souls.

Anonymous

Vegetables



Dorothy Johnson

Vegetables

VEGETABLES

ASPARAGUS CASSEROLE

Eldred Segerhammar Schaefer

Spaghetti (cooked)
Asparagus (cooked)
Cream of mushroom soup
Slices of hard boiled eggs
Cheese (grated)
Buttered crumbs

Place a layer of the cooked spaghetti on the bottom of a casserole. On top place a layer of the cooked asparagus. Spread over this the cream of mushroom soup and slices of the hard boiled eggs. Grate the cheese on top. Repeat until the casserole is full. Top with buttered crumbs and bake at 350° for 20 minutes.

This can be used as a main dish if cubes of ham are added.

DRESSED UP ASPARAGUS

Agnes (Johson) Swenson
Sue Macy Dicke

2 (10 oz.) pkgs. asparagus (frozen)
1 (10 oz.) can cream of chicken soup (undiluted)
1/2 c. mayonnaise
2 tsp. lemon juice

Cook the asparagus according to the directions on the package. Blend the remaining ingredients in a saucepan and pour over the cooked vegetable. The sauce may be used on green beans, broccoli, or any green vegetable.

FRIED BARLEY

Euna Olson Bonner

4 T. butter
2 medium onions (chopped)
1 or 2 small cans mushrooms
1 3/4 c. barley
4 c. consomme (boiling hot)
1/2 tsp. salt

Melt the butter (2 T.) Add the onions and mushrooms and brown. Remove from the pan, add the rest of the butter and the barley. Cook until light brown (3 to 5 minutes). Combine all ingredients in a well greased casserole and bake at 350° for 50 minutes. Put into an 8 1/2 x 11 inch cake pan.

LUCK is a very good word if you put a P before it.

BEAN CASSEROLE — Ella Johnson Oakleaf

1 clove garlic
1 onion
3 T. bacon drippings
1 can pork and beans
1 can kidney beans
1 pkg. frozen lima beans (cooked)
1/2 c. catsup
3 T. vinegar
1 T. brown sugar
1 tsp. mustard
Salt and pepper

Cook the garlic and onion in the bacon drippings. Combine all the other ingredients together. Mix beans together in a casserole and pour liquid over the beans. Bake at 350° for 45 minutes.

BRUNA BONAR (Brown beans) — (*) Albertina Hansen

2 c. brown beans
1 T. butter
1/4 c. brown sugar
2 T. vinegar
Salt
Flour (to slightly thicken)

Wash the beans and put on to boil in cold water. Simmer until tender (about 3 hours). Add more hot water if necessary. When done, add the rest of the ingredients. Serve hot.

YULE BROWN BEANS (Swedish Brown Beans) — Mrs. James A. Almquist

2 c. Swedish brown beans
5 c. water
1/2 tsp. cinnamon
1 1/2 tsp. salt
1/2 c. brown sugar
1/4 c. vinegar

Wash and drain the beans. Cover with water and let stand over night. Add the cinnamon and salt. Cover and simmer 2 hours or until tender. If necessary, add more water during the cooking; stir in brown sugar and vinegar. Cook 15 minutes longer, stirring occasionally. Serves 6.

(I add just a tsp. or so of cornstarch after cooking to thicken just a little.)

GREEN BEAN BAKE — Lynda (Mrs. Pete) Hansen

1 can Cheddar cheese soup
1/3 c. milk
3 c. French style green beans (cooked)
1 can French onions

In a 1 1/2 qt. casserole stir the soup until smooth, gradually add the milk. Mix the beans and 1/2 can of onions into the soup. Bake at 350° for 20 minutes. Sprinkle the remaining onions on the top and bake 5 minutes longer. Serves 6.

GREEN BEAN BAKE — Jetty (Mrs. Glenn) Johnson

1 1/2 lbs. fresh green beans or 2 pkgs. frozen French style green beans (10 oz. each)
1 c. water chestnuts (sliced)
1 c. bean sprouts (drained)
1 onion (chopped)
1 small (4 1/2 oz.) can mushrooms
2 c. medium white sauce
1 tsp. soy sauce

Layer the vegetables in a buttered casserole. Make the white sauce from:

1/4 c. butter (melted)
3 T. flour
2 c. milk
Salt and pepper

Combine the melted butter and the flour. Add the milk, salt and pepper. Cook until it thickens. Add the soy sauce to the white sauce. Pour the sauce over the vegetables, separating here and there with a fork to allow the sauce to seep through. Bake at 375° for 1/2 hour. Top with buttered crumbs or grated cheese if desired.

GREEN BEAN CASSEROLE — Mrs. Edward K. Johnson

2 (No. 303) cans cut green beans
1 medium onion (finely chopped)
2 T. bacon grease or salad oil
1 T. vinegar
Garlic salt

Mix well in a baking dish. Top with 1 1/2 to 2 c. fine bread crumbs. Sprinkle with Parmesan cheese and paprika. Bake at 350° for at least 45 minutes. Makes 4 to 6 servings.

GREEN BEAN PIMIENTO — Madeline Anderson Miller

2 cans cut green beans
1 (4 oz.) carton Kraft whipped cream cheese pimiento
1 T. light cream
1/2 tsp. dill weed

Mix the cheese, cream and dill weed. Heat the beans thoroughly and pour off the liquid. Toss the beans with mixture and serve while hot.

BROCCOLI CASSEROLE — Hilda (Mrs. Desmond) Almquist

2 (10 oz.) pkgs. frozen broccoli
1/2 c. onion (chopped)
2 T. margarine
1 can cream of mushroom soup
1/2 c. milk
1 egg (beaten)
1/4 c. sharp cheese (grated)
1/2 c. mayonnaise
3/4 c. cracker crumbs
Butter or margarine

Continued on next page.

BROCCOLI CASSEROLE (Continued).

Boil the broccoli (I prefer chopped broccoli) with 1/4 c. onion until almost tender. Drain well and place in a casserole. Combine the rest of the ingredients except crumbs and butter or margarine. Pour mixture over the broccoli. Top with crumbs and dot with margarine or butter. Bake at 350° for 30 or 40 minutes.

BROCCOLI CASSEROLE — Elvera (Mrs. Ole) Hansen

1 (10 oz.) pkg. frozen chopped broccoli
1/2 c. cream of mushroom soup
1/2 c. American cheese (grated)
1/2 c. mayonnaise
1 T. onion (grated)
1 T. celery (chopped)
1 egg (beaten)
1/2 c. Minute Rice

Cook and drain the broccoli. Combine the other ingredients and mix with the drained broccoli. Put mixture into a casserole, sprinkle with crushed crackers or potato chips and bake at 350° for 25 minutes.

BROCCOLI CASSEROLE — Lillian Hultquist Moser

2 pkgs. chopped broccoli
1 c. rice (cooked)
1/2 c. American sharp cheese (grated)
1 (10 1/2 oz.) can cream of mushroom soup
2 T. butter
1 small onion (grated or chopped)
1/2 c. milk

Butter a casserole. Arrange alternate layers of broccoli, cheese and rice. Prepare a sauce by adding milk, butter and onion to soup. Heat and pour over the casserole ingredients. Top lightly with cracker crumbs, cheese and butter. Bake at 350° for 45 minutes.

BROCCOLI CASSEROLE — Lena (Mrs. Earl) Hultquist
Alfhild M. Johnson

1 pkg. frozen chopped broccoli
1 c. cottage cheese
3 eggs
1/4 c. butter or margarine
3 T. flour
Salt and pepper

Thaw the broccoli so it can be broken in rather small pieces. Combine butter and flour. Beat the eggs slightly, add the cottage cheese, butter, flour. Add salt and pepper to taste and pour into a buttered casserole. Place the casserole in a pan of water and bake at 350° for 1 hour.

BROCCOLI SOUFFLE

(P) Emma (Mrs. Carl G.) Danielson
Barbara Johnson Nelson

1/2 c. onions (chopped)
4 T. butter
2 T. flour
1/2 c. water
8 oz. Cheese Whiz
2 pkgs. frozen chopped broccoli
3 eggs (beaten)

Saute' the onions in butter. Blend in flour, add water and Cheese Whiz. Stir into broccoli which is just thawed. Fold in eggs that have been beaten frothy. Place in an 8x8x2 inch baking dish or a 2 qt. baking dish. Top with canned onion rings or buttered cracker crumbs. Bake at 350° for 50 to 60 minutes.

SPAGHETTI BROCCOLI

Ruth Carlson Nantz

1 c. cut spaghetti
6 small green onions
2 pkgs. frozen cut broccoli
4 T. butter or margarine
1/2 tsp. salt
1 (8 oz.) pkg. American cheese (sliced)
1/2 c. light cream
1 can cream of chicken soup

Cook the spaghetti according to the directions, then drain. Chop onions and saute' in butter. Cook broccoli as directed and add to the onions. Pour in soup and cream. Cook a few minutes over low heat. Put cooked spaghetti in a 2 qt.casserole and cover with half the cheese slices (4). Pour broccoli over this and cover with the remaining cheese. Bake in a moderate oven 30 minutes.

CHEESY BRUSSELS SPROUTS BAKE

Mabel Stener Litfin

2 (10 oz.) pkgs. frozen brussel sprouts
2 eggs (slightly beaten)
1 1/2 c. soft bread crumbs
1 can mushroom soup
1/2 c. cheese (shredded)
2 T. onion (chopped)
1 T. butter
Save the water from cooking the brussel sprouts

Cook sprouts until tender. Cut into quarters. Combine eggs, 1/2 c. crumbs, soup, cheese, onion, pepper and 1/2 c. water of the sprout water. Stir in sprouts and turn into a 1 1/2 qt. casserole. Combine the remaining 1 c. crumbs with melted butter. Sprinkle on the top and bake at 350° about 45 minutes. Serves 8.

Never put off until tomorrow what you can do today --
How do you know there will be a tomorrow!

CABBAGE CASSEROLE

Bertha (Mrs. Reed) Macy

1 head cabbage (small firm to medium)
1 c. Longhorn cheese (shredded)
1 can cream of mushroom soup
1 c. potato chips (crushed)

Precook the chopped cabbage in boiling water for 5 to 6 minutes. Drain. Add soup and half the cheese and potato chips. Pour into oiled casserole, top with remaining cheese and chips. Bake at 350° for 20 to 30 minutes.

CARROT LOAF

Lynda (Mrs. Pete) Hansen

3/4 c. celery (finely chopped)
1/2 c. onion (chopped)
2 T. butter
1 qt. carrots (mashed or cooked and diced)
3/4 c. cracker crumbs
3 eggs (beaten)
1 tsp. salt
1/8 tsp. pepper
1/2 tsp. crushed savory

Pan fry the celery, onions and butter. Mix with the other ingredients. Line a pan with foil and spread the mixture. Bake in a 350° oven for 35 minutes or until a knife comes out clean. Serves 8.

CAULIFLOWER CASSEROLE

Dorothy Johnson Shedd

1 large cauliflower
1 (4 oz.) can sliced mushrooms
1/4 c. green pepper
1/4 c. butter
1/3 c. flour
2 c. milk
1 tsp. salt
1 c. Swiss cheese (shredded)
1 T. pimiento (chopped)

Break the cauliflower into florettes. Cook until crisp and tender, about 10 minutes. Sauté the green pepper and mushrooms in the butter until tender. Blend in flour, then gradually add the milk. Stir until thick. Stir in salt, cheese and pimiento. Place half the cauliflower in a casserole. Cover with sauce and add remaining cauliflower. Bake at 325° for 15 minutes.

CORN CHEESE PUDDING

Leona Segerhammar

2 (No. 303) cans cream style corn
4 eggs
4 T. flour
4 T. sugar
1 tsp. salt
Green pepper (chopped) or pimiento or both
1/2 lb. Cheddar cheese (grated)

Continued on next page.

CORN CHEESE PUDDING (Continued).

Combine all the ingredients and pour into a greased casserole. Keep a little of the grated cheese for a topping. Bake at 350° for 45 minutes to 1 hour.

CORN CHOWDER MEDLEY — Alfreida Monson Gray

1 c. onion (thinly sliced)
2 T. butter
1 c. potatoes (diced - cooked)
2 c. corn (fresh cooked or 1 can)
1 c. ham (cooked - diced)
1 can cream of mushroom soup
2 1/4 c. milk
3/4 tsp. salt, pepper, parsley and paprika
1 T. butter

In a large saucepan cook the onion in butter until tender, but not brown. Add potatoes, ham, corn, soup, milk, salt and pepper. Heat to boiling and put 1 T. butter in to melt. Sprinkle with parsley and paprika. Serves 4.

CORN FRITTERS — Alois (Mrs. Robert) Donohoe

1 1/2 c. flour
3/4 tsp. baking powder
1 1/2 tsp. salt
2 eggs (beaten)
1/2 c. milk
2 c. whole kernel corn (canned or fresh - cooked and drained)

Sift flour, measure and resift with baking powder and salt. Combine beaten eggs and milk, mixing well. Add to flour mixture all at once and stir until smooth.

Fold in corn thoroughly and drop from a tsp. into deep fat heated to 375°. Fry until golden brown on all sides. Lift out and drain for a few minutes on paper towel. Serve hot with syrup if desired. Makes 5 servings.

CORN AND OYSTERS — Mary (Mrs. Gale) McNemee

2 c. fine cracker crumbs
1 tsp. salt
1/4 tsp. pepper
1/2 c. butter (melted)
1 c. oysters (drain - save the liquid)
1 c. corn
1 1/2 c. milk and oyster liquid combined
1 1/2 qt. casserole

Mix cracker crumbs, salt, pepper and butter together. Sprinkle 1/3 of the mixture in the bottom of a greased casseeole.

Continued on next page.

CORN AND OYSTERS (Continued).

Add oysters in layer, then layer another 1/3 of the crumb mixture. Add corn layer, then top with remaining 1/3 crumb mixture. Pour milk mixture over all and bake at 350° for 25 minutes uncovered.

ESCALLOPED CORN — Lynda (Mrs. Pete) Hansen

1 (16 oz.) can cream style corn
1 c. fine cracker crumbs
1/3 c. celery (diced)
1/4 c. onion (minced)
3/4 c. American cheese (diced)
1 tsp. salt
2 eggs (well beaten)
2 T. butter (melted)
1 c. milk
1/4 tsp. paprika (on top)

Combine the ingredients and pour into a greased casserole. Bake at 350° for 50 minutes.

ESCALLOPED CORN — (•) Mary (Mrs. Albert) Sandine

1 (No. 2) can cream style corn
1 c. crackers
2 eggs (beaten)
1 c. milk
2 T. sugar
1/4 tsp. salt
2 T. butter

Combine all the ingredients except the butter. Pour into a greased casserole. Dot with butter and bake at 350° for 30 minutes.

CORN PUDDING — (•) Mrs. Vetus Johnson

1 can corn (white cream style)
1 c. milk (scant)
2 T. butter
1/5 tsp. salt
Pepper
2 T. sugar
2 eggs (beaten)
3/4 c. cracker crumbs
1 small can oysters (drained)

Mix all together, leaving part of the crumbs on top. Put in a greased casserole to bake at 350° for about 45 minutes.

SWEDISH CORN PUDDING WITH OYSTERS — Karen (Mrs. Mike) Johnson

The ingredients vary with the size of the casserole.

Butter a casserole. Put a layer of rolled crackers, then a layer of creamed corn, then a layer of oysters. Add salt and pepper. Dot with pats of butter. Repeat these layers until casserole is full, ending with cracker crumbs. Add milk and poke with a spoon to to keep the pudding moist. Place pats of butter on top and bake at 350° until brown.

CUCUMBERS IN CHEESE SAUCE

Verlene Johnson Watson

2 large cucumbers
1 medium onion
1/3 tsp. salt
2 T. butter
2 T. flour
1/2 tsp. salt
1 c. milk
1 c. cheese (shredded)
2 T. bread crumbs
Paprika

Peel the vegetables. Slice onions into thin pieces. Slice cucumbers 1/2 inch thick. Place onions in the bottom of a saucepan. Add boiling water to depth of 1 inch in a pan. Arrange sliced cucumbers over onions. Sprinkle with salt. Cover and steam the cucumbers until they are crisp-tender and show some resistence when pierced with the tip of a sharp knife. Drain well.

Prepare cheese sauce while the vegetables are steaming. Melt butter, add flour and salt. Blend until smooth. Add milk and cook, without scorching until the sauce thickens and is velvety, and smooth. Add cheese, stir until well blended.

Arrange the cucumbers and onions in a buttered casserole. Pour cheese sauce over cucumbers, sprinkle with bread crumbs and dust lightly with paprika. Heat just until sauce bubbles in a moderate oven for 20 minutes.

EGGPLANT CASSEROLE

Alfhild M. Johnson

1 eggplant (peel and cube)
1 onion (chopped)
1 1/2 c. cracker crumbs
2 eggs (beaten)
3/4 c. milk

Cook the cubed eggplant and onion until just tender. Drain and combine 2 beaten eggs, milk and cracker crumbs. Fold in the vegetables and bake about 1 hour at 350°.

CHEESE GRITS

Anita (Hansen) Nelson

1 c. grits (uncooked)
4 c. water
1 T. salt
1 stick butter
1 roll garlic cheese
1/2 lb. sharp Cheddar cheese
2 T. Worcestershire sauce
1 T. onion (grated)

Cook the grits in salted water for 5 minutes, stirring occasionally. Add the remaining ingredients and stir. Bake at 350° for 20 minutes.

The greatest ability is dependability.

HOMINY GRITS WITH CHEESE (•) Mrs. Vetus Johnson

3 1/2 c. water
1 c. instant hominy grits
1 tsp. salt
1 stick butter
1 roll garlic cheese
2 eggs
Milk

Boil the water, grits and salt together. Add butter and garlic cheese. Beat 2 eggs, place in measuring cup and add milk until it fills the cup. Mix all together. Bake at 300° for 1 hour.

BAKED PINEAPPLE (Good with ham or fowl) Billie (Mrs. Chester E.) Nelson

1 (No. 2 1/2) can chunk pineapple
1 c. sugar
2 oranges
2 1/2 T. cornstarch

Drain the juice from pineapple. Add juice and pulp from the oranges and bring to a boil. Stir in sugar and flour mixture. Bring to a boil. Add the pineapple and place in a baking dish. Bake until cooked through.

BAKED PINEAPPLE Victoria Mainquist Ryden

1 (No. 2 1/2) can pineapple
Cheese (grated)
1/2 c. sugar
1/2 c. flour

Place a layer of the pineapple in a baking dish. Mix the flour and sugar together. Sprinkle over the pineapple and cover with the grated cheese. Repeat layers, ending with cheese. Cover with the pineapple juice and cook, covered, until clear. Uncover and brown at 350°.

HASH BROWN POTATOES Janet Engwall Jones

2 pkgs. hash brown potatoes (thawed)
1/2 c. oleo (melted)
1/2 c. onion (chopped)
1 tsp. salt
1/4 tsp. pepper
1 can cream of celery soup
1 pt. sour cream
2 c. Cheddar cheese (grated)

Mix all the ingredients together. Top with 2 c. crushed corn flakes or potato chips. Bake at 350° for 45 minutes.

This can be cut in half, but use all of the soup. Really better rewarmed after baking. Serves 16.

Out of the mouths of babes come words we shouldn't have said in the first place!

POTATO AU GRATIN

Freda (Mrs. Harold) Anderson

2 c. potatoes (cooked - diced)
1/2 c. cheese (grated)
2 eggs (beaten)
1 c. milk
1 tsp. onion (chopped - optional)
Salt and pepper to taste

Layer the potatoes and cheese in a 1 1/2 qt. casserole which has been greased. Beat the eggs, add milk, salt and pepper. Pour over the potatoes. Sprinkle with grated cheese and dot with butter. Bake at 350° for 30 minutes. Serves 4.

SCALLOPED POTATOES

Mrs. Eugene O. Johnson

2 medium potatoes
1 medium onion (chopped)
Salt and pepper
1 can cream of mushroom soup
1/2 c. milk (especially good with evaporated milk)

In a greased dish, place the potatoes and onions. Mix the other ingredients and pour over the potatoes. Cover and bake at 350° for 45 minutes. Uncover and bake for 20 to 30 minutes longer.

FOOL PROOF SCALLOPED POTATOES

Leona (Mrs. Wayne) Cunningham

4 c. raw potatoes (sliced)
1 tsp. salt
1 can chicken, celery, or mushroom soup
1 T. flour
1/8 tsp. pepper
Milk (as needed)

Combine the salt, pepper and flour. Put half the potatoes in a casserole. Sprinkle half the salt, pepper and flour mixture over the potatoes and dot with butter. Repeat the process.

Pour 1 can chicken, celery or mushroom soup over the potatoes. Add enough milk to cover and bake, covered, at 350° for 30 minutes. Remove the cover and bake 45 minutes more.

SOUR CREAM SCALLOPED POTATOES

Shirley (Mrs. Darrell) Larson
Terry (Mrs. Larry) Olson

1 large pkg. frozen hash browns
1 can cream of chicken soup
1 c. Cheddar cheese (grated)
1/2 c. onion (finely chopped)
1 large carton sour cream
Salt and pepper to taste

Thaw the potatoes. Combine remaining ingredients and mix well. Fold in the potatoes. Bake at 350° for 1 1/2 hours. This makes a 9x13 inch casserole.

Speaking without thinking is like shooting without taking aim!

TATO PUFF BALLS

Jackie (Mrs. Reggie) Reed

Approximately 4 c. mashed potatoes
2 egg yolks
1 T. minced parsley (if desired)
1 T. onion (chopped) or 1 tsp. instant minced onion
1/2 tsp. salt
2 egg whites

In a medium mixing bowl combine all ingredients except the egg whites. Mix well. Beat the egg whites until stiff peaks form. Fold into potato mixture and spoon into 12 greased muffin cups. Brush with butter and bake at 375° for 30 or 35 minutes until golden brown. Makes 6 servings.

RICE CASSEROLE

JoAnn Hansen Newman

1 c. rice (raw)
1 small can mushrooms
2 c. water
1 pkg. onion soup mix
3/4 stick oleo

Mix together in a casserole. Bake, covered, for 1 to 1 1/2 hours at 350 to 375°. Stir once or twice. Serve with chicken, pork, beef, etc.

EASY BAKED RICE

Eleanor (Mrs. E. I.) Reinhart

1 c. rice (regular)
2 c. hot water
1 tsp. salt
3 T. butter

Mix together and put into a covered dish. Bake in a 400° oven for 1/2 hour. Stir after 15 minutes. It should be well cooked after 1/2 hour. If not, add a few minutes baking time.

RICE AND CHOPPED BROCCOLI CASSEROLE

Helen Ericson

1 pkg. chopped broccoli
1 onion (chopped fine and sauteed in butter)
1/2 c. Cheez Whiz or Longhorn
1/2 c. milk
1 c. Minute Rice (cooked as directed on the box)

Combine all ingredients and bake at 350° until bubbly.

Going to church doesn't make you a Christian any more than going to a garage makes you an automobile.

RICE AND BROCCOLI CASSEROLE

Madeline Anderson Miller
Anita Hanson Nelson

3 c. rice (cooked)
1 (8 oz.) jar Cheese Whiz
1 c. celery (diced)
1/2 c. onion (diced)
1 can cream of chicken soup
1 can cream of mushroom soup
1/4 stick butter
1 pkg. frozen broccoli (chopped - cooked)

Saute the onion and celery in butter. Mix in the other ingredients. Be sure to add Cheese Whiz while mixture is still hot. Bake at 350° for 1 hour.

RICE MEDLEY

Pat (Mrs. John) Dinning

1 c. rice
2 c. water
Salt to taste
1 T. butter
2 bouillon cubes (beef)
1 c. celery (chopped)
1 c. green pepper (chopped)
1 c. onion (chopped)
1/2 c. mushrooms (chopped — optional)

Brown the celery, pepper, onion and mushrooms in butter. Add to rice and water with butter and bouillon cubes. Bring to a boil and simmer until the water is absorbed (about 20 minutes).

FESTIVE RICE CASSEROLE

(P) Emma (Mrs. Carl G.) Danielson

1 (6 oz.) can sliced mushrooms
2 tsp. onions (minced)
1/3 c. almonds (chopped)
1 c. Cheddar cheese (shredded)
1 1/4 c. rice (uncooked)
1/8 tsp. pepper
4 c. water
3 beef bouillon cubes
4 tsp. soy sauce
2 T. parsley (chopped)
2 T. pimiento (chopped)
Salt to taste (very little)

Drain the mushrooms. Reserve the liquid. In a greased 2 1/2 qt. casserole combine the mushrooms, onions, almonds, cheese, rice and pepper. Add enough water to the reserved mushroom liquid to make 4 c. Heat to simmer, add bouillon cubes and stir until dissolved. Add soy sauce and pour over rice mixture. Cover and bake at 375° for 45 to 55 minutes. You may add parsley with rice, lay pimiento over the surface.

There is no such thing as a bad day — some are just more glorious than others.

GREEN RICE — Ella Johnson Oakleaf

2 c. rice (cooked)
1/4 c. onion (chopped)
3/4 c. parsley (chopped)
1/3 c. green pepper
2 eggs (beaten)
1/2 c. salad oil
3/4 c. canned milk (up to 1 c.)
1/3 c. cheese (grated)
1 tsp. salt
Pepper

Mix all ingredients together. Bake in a moderate (350°) oven about 40 minutes.

GREEN RICE BAKE — Mary Johnson Heeler

2 eggs (slightly beaten)
2 c. milk
3/4 c. packaged precooked rice
1/3 c. onion (finely chopped)
1 (10 oz.) pkg. frozen chopped spinach (cook and drain)
4 oz. sharp processed American cheese (1 c. shredded)
1/2 tsp. garlic salt

Combine eggs and milk. Add the uncooked rice, onion, cooked spinach, cheese and garlic salt. Pour into 10x6x1 1/2 inch baking dish. Bake at 325° for 35 to 40 minutes or until firm. Makes 4 to 6 servings.

WILD RICE CASSEROLE — Mrs. Quentin R. Engwall

Prepare 2 "Boil in Bag" Wild rice packages according to the directions. Saute' 2 c. diced celery and 2 c. diced onions in butter. Season and put into a casserole. Add the wild rice. Top with 2 (4 oz.) pkgs. grated Cheddar cheese. Add cream or half and half until you see it come to the top (1 pt.). Add 2 cans mushroom stems and pieces (drained). Bake at 300° for 35 to 45 minutes. Let stand 10 minutes before serving.

SPINACH CASSEROLE — Jessie (Mrs. Milford) Anderson

1 pkg. chopped spinach (cooked)
1 c. rice (cooked)
1 c. milk
1 c. cheese (grated)
2 eggs (beaten)

Mix all the ingredients together. Pour into a buttered dish to bake at 350° for 30 minutes.

Watch the man ahead of you and you will soon see why he is ahead!

SPINACH STUFFED ONIONS

Mabel Stener Litfin

1 (10 oz.) pkg. frozen chopped spinach
1 (3 oz.) pkg. cream cheese (softened)
1 egg
1/2 c. soft bread crumbs (1/2 slice of bread)
1/4 c. Parmesan cheese (grated)
1/4 c. milk
1/4 tsp. salt
Dash of pepper
1 large flat onion

Cook the spinach according to the pkg. directions. Drain well and set aside. Beat together cream cheese and egg until light. Add the crumbs, Parmesan cheese, milk, salt and pepper. Mix well. Stir in the drained spinach.

Peel onion and cut in half crosswise. Separate layers to form shells. Place shells in a 9x9x2 inch baking pan. Fill in base of shells with smaller onion pieces if necessary. Spoon spinach mixture into shells. Cover baking dish with foil and bake at 350° for 35 to 40 minutes or until onion shells are tender, and the filling is set. Makes 6 servings.

Note: The spinach mixture can be made ahead of time.

SQUASH CASSEROLE

Agnes (Mrs. Charles O.) Johnson

6 medium summer squash or 1 can of squash
1/2 medium onion (chopped)
1/2 c. ham (diced)
3 T. butter
1/2 c. milk
Salt and pepper to taste
1 egg (beaten)
1/2 c. bread crumbs

Cook the squash until tender. Drain and mash. Add the other ingredients and mix well. Bake at 400° for 30 minutes. Serves 6.

PINEAPPLE SWEET POTATO BAKE

Juanita Bergstrom Wilmsmeyer

1 (No. 2) can whole sweet potatoes or 2 1/2 c. fresh sweet potatoes (cooked)
3 T. butter or margarine
1/2 tsp. salt
1/4 c. orange juice
1 c. crushed pineapple
Butter
10 marshmallows (halved)

Mash the potatoes, add butter, salt and orange juice. Beat until light and fluffy. Add crushed pineapple. Pour into buttered casserole. Dot with butter. Bake at 350° for about 45 minutes. During the last 10 minutes top with marshmallows. Bake until marshmallows are golden. Yields 6 servings.

SWEET POTATO CASSEROLE

Gertrude (Mrs. Thuren) Glazer

7 medium sweet potatoes (3 3/4 lbs. = unpeeled and cooked)
1/2 stick butter or margarine
1/4 tsp. salt
1/8 tsp. black pepper
1/2 c. fresh orange juice
2 T. sugar
1 c. corn flakes (crushed)
1/2 tsp. nutmeg
1/2 c. pecans (chopped)
1 T. sugar
1/2 stick butter or margarine

Peel the sweet potatoes while hot. Mash. Add butter or margarine, salt, black pepper, nutmeg, sugar and the orange juice. Mix until well blended and fluffy. Turn into a buttered 2 qt. casserole.

Combine the corn flakes, pecans, sugar and butter or margarine. Sprinkle over the sweet potatoes and bake in a 350° preheated oven for 30 minutes or until brown and crisp. Serves 8.

SWEET POTATO PUFF

Mildred (Mrs. James) Lundblade

3 c. sweet potatoes (cooked - mashed)
2 egg yolks (beaten)
2 T. fat (melted)
2 T. sugar
1/2 tsp. salt
1/2 c. milk or orange juice
2 egg whites

Combine the sweet potatoes, egg yolks, fat, sugar and salt. Gradually add about 1/2 c. milk or orange juice. Beat until light and fluffy.

Beat 2 egg whites until stiff, but not dry. Fold into sweet potato mixture and pile lightly into a greased baking dish. Bake at 375° for about 30 minutes or until puffed and brown.

TOMATO CASSEROLE

JoAnn Hansen Newman

1 (29 oz.) can tomatoes
3/4 tsp. salt
1/4 tsp. pepper
1 small onion (finely chopped)
1/2 c. buttered cracker crumbs
1/2 c. Cheddar cheese (grated)

Mix the can of tomatoes. Season with salt, pepper and chopped onion. Set aside.

Mix 1/2 c. buttered cracker crumbs with 1/2 c. grated Cheddar cheese. Put half the tomato mixture in a shallow buttered 1 to 1 1/2 qt. baking dish. Top with half the crumb mixture. Repeat. Bake in a preheated 350° oven for 30 to 45 minutes.

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Miscellaneous

MISCELLANEOUS

BLUE PLUM AND RED RASPBERRY JAM

Emma Bethel Bartlett

6 c. plums (with skins)
6 c. sugar
2 pkgs. frozen red raspberries
1 T. powdered pectin
1 T. red food coloring

Put the plums through a food chopper, add the remaining ingredients and cook while stirring over medium temperature for about 20 minutes.

GRAPE JELLY

Mildred (Mrs. James) Lundblade
Florence Lundblade

2 c. cold water
1 box Sure Jell
1 small can frozen grape juice
3 1/2 c. sugar

Put the water and Sure Jell into a large pan (large enough so it will not boil over). Bring this to a boil and boil for 2 minutes. Then add the thawed grape juice and sugar. Be sure the sugar is dissolved. Bring to a boil again for 1 minute. Pour into jar.

RHUBARB PRESERVES

Donna L. Hansen

5 c. rhubarb (cut)
4 c. sugar
1 c. crushed pineapple
1 (3 oz.) pkg. strawberry Jello

Let the rhubarb, sugar and pineapple set for 15 minutes. Boil for 15 minutes. Stir in the Jello and put into jars. Refrigerate until used.

TOMATO PRESERVES

Arelia (Mrs. Harold) Nelson

Scald, peel and chop 2 1/4 lbs. tomatoes. Simmer 10 minutes. Add 1/2 lemon, very thinly sliced, to 3 c. tomatoes. Stir in 1 box Sure Jell. Bring the mixture to a hard boil, stirring occasionally. At once add 4 1/2 c. sugar and bring to a hard rolling boil. Boil hard for 1 minute, stirring constantly.

Remove from heat, skim off foam and stirring for about 5 minutes (now and then) prevent floating tomatoes. Pour into glasses and cover at once with melted paraffin. Yields 7 (6 oz.) glasses.

If you can't have everything, make the best of everything you have!

CUCUMBER RELISH — Elvera (Mrs. Ole) Hansen

5 c. ground cucumbers
3 c. ground onion
3 c. celery (chopped)
2 red peppers (ground)
3/4 c. salt
2 green peppers (ground)
1 1/2 qt. water
1 qt. white vinegar
3 c. sugar
2 tsp. mustard seed
2 T. celery seed

Mix the vegetables together. Put salt with water and pour over the vegetables. Let stand over night. Then the next morning drain. Heat vinegar, sugar and spices to boiling; add the vegetables. Boil 10 minutes and fill sterilized jars. About 5 pts.

CUCUMBER RELISH — Colleen (Mrs. Robert) Mainquist

4 qts. cucumbers (ground)
1 qt. onions (ground)

Sprinkle with salt. Let stand 1 hour. Drain. Mix together:

1 qt. vinegar
3 T. celery seed
3 c. sugar
1 tsp. turmeric

Let pickling ingredients come to a boil. Add cucumbers and onions and cook until tender. Seal.

UNCOOKED RELISH — (•) Esther (Mrs. John) Fike

1 pt. sweet red pepper (ground)
1 pt. sweet green pepper (ground)
1 qt. cabbage (ground)
1 pt. onions (ground)
4 T. mustard seed
2 tsp. celery seed
1 qt. vinegar
4 c. sugar
2 hot peppers
5 T. salt

Mix all the ingredients and let stand over night. In the morning pack into sterilized jars. Seal at once.

DILL PICKLES — Lillian (Mrs. Ivan) Bergstrom

1 qt. vinegar
1 c. salt
Dill
1 gal. water
Alum

Use medium sized cucumbers. Wash clean. Pack into sterilized jars. Put dill into jars and make a brine of the above ingredients. Add a small piece of alum to each jar. Bring the brine to a boil; pour over pickles boiling hot and seal. Do not boil the pickles. Makes 8 qts.

NEVER FAIL DILLS

(•) Phoebe Rood

Pack pickles into jars (split if desired). You can use up to 8 or 9 pickles, put in a head of dill and a few pickling spices, a clove of garlic if desired, in each jar. In the top of the jar put a scant 1/4 tsp. alum. Cover with boiling hot brine.

BRINE FOR PICKLES:
3 c. water
1 c. cider vinegar
1/4 c. medium coarse salt

Bring to a boil and pour over the pickles while hot. Seal. Ready to eat in 3 weeks.

SWEET PICKLES

Lillian (Mrs. Albert) Segerhammer
Marie Tornquist Skucius

To each 2 qt. jar use:
2 c. vinegar
2 T. salt
1 1/2 T. mixed spices
1 tsp. alum

Wash whole cucumbers and put into 2 qt. jar whole. Pour the above mixture over the cucumbers; fill the jar with cold water and seal. When ready to use, wash and split each one. Place in a bowl and add 2 c. dry granulated sugar. Let stand 24 hours. These make extra good pickles.

SWEET PICKLES

Leota (Mrs. Raymond) Falk

25 cucumbers
1 qt. vinegar
7 c. sugar
2 T. mixed spices
2 T. pickling salt

Pour boiling water over the cucumbers to cover. Do this for 3 mornings. Be sure to drain and wash cucumbers with each time you put the boiling water over them. On the 4th morning wash well and drain. Slice 1/4 inch thick and put back into jar (use a stone jar).

Combine and bring to a boil and boil for a few minutes, the vinegar, sugar and spices. Pour over the cucumbers. Do this for 3 mornings by pouring off the solution and adding 1 c. sugar each morning. Then on the 4th morning heat cucumbers and all and seal in jars.

It is not he who searches for praise that finds it.

15 MINUTE CUCUMBER PICKLES

Arelia (Mrs. Harold) Nelson

6 qts. cucumbers (sliced or in chunks)
3 c. water
5 c. vinegar
5 c. sugar
1/2 tsp. black pepper
1 medium onion (cut fine)
1 tsp. clove
1 tsp. allspice
1 tsp. cinnamon
3 tsp. salt

Mix the vinegar, sugar, water, salt and spices. Put on the stove and let come to a boil before putting in the cucumbers and onions. The spices should be put into a thin cloth sack, making sure to leave room for them to swell. I prefer the dill size or rather large cucumbers, as these stay crisp better. Just so they are not seedy, but any size can be used.

When the vinegar comes to a boil put the cucumbers and onions in and let come to a boil again. Boil for 5 minutes. Place in jars and seal.

GREEN TOMATO RELISH

Leota (Mrs. Raymond) Falk

1 gal. green tomatoes
6 large onions
6 green peppers
6 red peppers
5 c. sugar
1/3 c. salt
3 c. vinegar
2 T. mustard seed
1 tsp. cloves
2 T. celery seed
1 tsp. cinnamon

Chop tomatoes and cover with boiling water. Let stand for 20 minutes, then drain. Chop and mix together the onions, peppers, sugar, salt, vinegar, mustard seed, cloves, celery seed and cinnamon. Pour over tomatoes mix well and seal cold in jars. Keeps well.

LIME PICKLES

Pat (Mrs. Vernon) Olson

7 lbs. cucumbers (sliced 1/4 inch thick)
2 c. lime
2 gal. water (boil and cool)
2 qts. white vinegar
9 c. sugar
1 T. celery seed
1 T. whole cloves
1 T. mixed spices
1 T. salt

Let the cucumbers, lime and 2 gal. water stand for 24 hours. Rinse 3 or 4 times and let stand in cold water 3 hours. Cover with vinegar mixture and let stand over night. Be sure liquid covers the pickles. Heat and boil for 40 minutes or until the pickles are clear.

PICKLED PEACHES (•) Mrs. John Bergstrom

1 1/2 c. granulated sugar
3/4 c. cider vinegar
1 tsp. orange rind (finely grated)
1/2 tsp. ground cinnamon
Cling peaches (small whole or halves)
Whole cloves

In a saucepan combine the sugar, vinegar, orange rind and cinnamon. Stir until well blended. Place on high heat and bring to a boil. Press 2 whole cloves into rounded surface of each prepared peach. Carefully drop into syrup and boil about 5 minutes or until tender when pierced. Place peaches in hot, sterilized jars with a wide mouth (easier packing). Use pint jars. Add the hot syrup to within 1/4 inch of the top of the jars. Remove bubbles, wipe rim and seal. Makes about 1 1/2 c. syrup - sufficient for about 6 pts. of peaches.

DILLED GREEN TOMATO PICKLE Luella Nelson Vincent Taylor

1 gal. green tomatoes (about 1 1/2 inches in diameter)
3 celery sticks (cut into 3 to 4 inch pieces)

BRINE:
1 gal. cold water
1 c. salt

PICKLING MIXTURE:
1 qt. water
1 qt. vinegar
1/3 c. salt
1/4 c. sugar (may be omitted)
6 T. dill seed
8 garlic cloves

Wash and take stems from the tomatoes. Mix cold water and salt for brine in a large bowl. Add tomatoes and celery. Cover with a heavy plate that fits inside the bowl so the tomatoes are kept below the surface of the brine. Let stand overnight. Drain well. *

Mix in a 3 qt. saucepan 1 qt. water, vinegar, salt and sugar. Bring to a boil. Cool slightly before pouring over the tomatoes. Process 10 minutes in hot water bath. Makes about 8 pts. *Omission: Pack into jars, add dill seed. Put 1 garlic clove in each jar.

SWEET DILL PICKLES Arelia (Mrs. Harold) Nelson

1 gal. cucumbers (sliced)
1/2 c. salt
Enough boiling water to cover

Let stand over night. In the morning simmer:

1 pt. vinegar
1 T. alum
3 T. turmeric

Continued on next page.

SWEET DILL PICKLES (Continued).

Let this get cold, then pour over the cucumbers. Bring to a boil, stirring now and then so all the pickles are covered. Drain off this liquid and throw it away. Pack the cucumbers into jars, adding dill. Bring to a boil:

1 pt. vinegar
1 pt. water
4 c. sugar

Pour this over the cucumbers in the jars and seal.

BIBLE CAKE

Mrs. Elmer E. Johnson

4 1/2 c. First Kings 4:22
1 c. Judges 5:25
2 c. Jeremiah 6:20
2 c. First Samuel 30:12
2 c. Nahum 3:12
2 c. Numbers 17:8
2 tsp. First Samuel 14:25
1 pinch Leviticus 2:13
2 tsp. baking powder

(Anonymous).

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